UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

AGRÍCOLA TARANTO S.A

Name of Foreign Supplier

RAISINS - FOR INDUSTRIAL USE

Name of Product

DECEMBER 03, 2021 / DECEMBER 04, 2022

Date of Initial Verification / Reverification

DECEMBER 05, 2023

Date of FSVP Plan Expiration

VERIFICAITON COMPLETE | APPROVED UNDER CLOSE MONITORING

Status of Review

NUMBER 02

Version

– Confidential –

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NOTICE *of* REDACTION

This FSVP Plan has been partially redacted and is intended for review purposes only. All food safety documents are subject to change without notice, may contain non-binding recommendations, and should be considered uncontrolled.

Any documents provided by a foreign supplier are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the consent of the foreign supplier is prohibited.

Please contact United Safety Agents with any questions or concerns.

Supplier: Agrícola Taranto S.A

Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

UNITED STATES CODE *of* FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- ☒ **101.** §101.1–101.108. Food Labeling.
- ☐ **106.** §106.1–106.160. Infant Formula Requirements Pertaining to Current Good Manufacturing Practice, Quality Control Procedures, Quality Factors, Records and Reports, & Notifications.
- ☐ **110.** §110.3–110.110. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- ☐ **111.** §111.1–111.610. Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements.
- ☐ **112.** §112.1–112.213. Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.
- ☐ **113.** §113.3–113.100. Thermally Processed Low-Acid Foods Pkged in Hermetically Sealed Containers.
- ☐ **114.** §114.3–114.100. Acidified Foods.
- ☒ **117.** §117.1–117.475. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
- ☐ **120.** §120.1–120.25. Hazard Analysis and Critical Control Point (HACCP) Systems.
- ☐ **121.** §121.1–121.401. Mitigation Strategies to Protect Food Against Intentional Adulteration.
- ☐ **123.** §123.3–123.28. Fish and Fishery Products.
- ☐ **129.** §129.1–129.80. Processing/Bottle Drinking Water.
- ☐ **131.** §131.3–131.206. Milk and Cream.
- ☐ **133.** §133.3–133.196. Cheeses & Related Products.
- ☐ **135.** §135.3–135.160. Frozen Desserts.
- ☐ **136.** §136.3–136.180. Bakery Products.
- ☐ **137.** §137.105–137.350. Cereal Flours.
- ☐ **139.** §139.110–139.180. Macaroni & Noodle Products.
- ☐ **145.** §145.3–145.190. Canned Fruits.
- ☐ **146.** §146.3–146.187. Canned Fruit Juices.
- ☐ **150.** §150.110–150.160. Fruit Butters, Jellies, Preserves, and Related Products.
- ☐ **152.** §152.126. Fruit Pies.
- ☐ **155.** §155.3–155.201. Canned Vegetables.
- ☐ **156.** §156.3–156.145. Vegetable Juices.
- ☐ **158.** §158.3–158.170. Frozen Vegetables.
- ☐ **160.** §160.100–160.190. Eggs and Egg Products.
- ☐ **161.** §161.30–161.190. Fish and Shellfish.
- ☐ **163.** §163.5–163.155. Cacao Products.
- ☐ **164.** §164.110–164.150. Tree Nut and Peanut Products.
- ☐ **165.** §165.3–165.110. Beverages.
- ☐ **166.** §166.40–166.110. Margarine.
- ☐ **168.** §168.110–168.180. Sweeteners and Table Sirups.
- ☐ **169.** §169.3–169.182. Food Dressings and Flavorings.
- ☐ **170.** §170.3–170.285. Food Additives.
- ☒ **179.** §179.21–179.45. Irradiation in the Production, Processing and Handling of Food.
- ☐ **190.** §190.6. Dietary Supplements.
- ☐ **501.** §501.1–501.110. Animal Food Labeling.
- ☐ **507.** §507.1–507.215. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals.
- ☐ **570.** §570.3–570.280. Food Additives.
- ☐ **579.** §579.12–579.40. Irradiation in the Production, Processing, & Handling of Animal & Pet Food.

Note: List is not exhaustive. Other regulations may be applicable.

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21 C.F.R. §1.500–§1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- ☒ **§1.500.** What Definitions Apply to This Subpart?
- ☒ **§1.501.** To What Foods Do the Requirements in This Subpart Apply?
- ☒ **§1.502.** What Foreign Supplier Verification Program *(FSVP)* Must I Have?
- ☒ **§1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- ☒ **§1.504.** What Hazard Analysis Must I Conduct?
- ☒ **§1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- ☒ **§1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- ☐ **§1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- ☒ **§1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- ☒ **§1.509.** How Must the Importer Be Identified at Entry?
- ☒ **§1.510.** How Must I Maintain Records of My FSVP?
- ☐ **§1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufac turing Practice Regulation?
- ☐ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ☐ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ☒ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages 27 through 35 for substantiation of the FSVP QI's / PCQI's qualifications and certifications.

Supplier: Agrícola Taranto S.A | Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: Nov. 19, 2022 | Review End: Dec. 04, 2022

DESIGNATION *of* ROLES & SUMMARY *of* REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ziba Nut Corporation | FDA FEI: 3016047992

Physical Address: 600 West Broadway, Suite 700 | DUNS No.: 12-18-82726

City: San Diego | State: California, 92101 | Country: United States

Mailing Address: 600 West Broadway, Suite 700

City: San Diego | State: California, 92101 | Country: United States

Phone Number: +1 (619) 209-6001 | Email Address: mmorshed@zibanut.com

Name *of* Representative*(s)*: Mr. Massoud Morshed | Title: Commercial Rep.

FOREIGN SUPPLIER &/OR MANUFACTURER *as defined by §1.500*

Company Name: Agrícola Taranto S.A | FDA FFR: 15051271968

Manufacturing Address: Calle Independencia y Rawson s/n | FDA FEI: 3014914032

City: San Martin, AR-J, 5400 | Province/Territory: San Juan | Country: Argentina

Office Address: Calle Independencia y Rawson s/n

City: San Martin, AR-J, 5400 | Province/Territory: San Juan | Country: Argentina

Phone Number: +54 0264 4293987 | Email Address: calidadpasas@taranto.com.ar

Name *of* Representative*(s)*: Natacha Ahumada | Title: QC/QA

QUALIFIED INDIVIDUAL*(s)* & AGENT*(s)*

Agent/QI Name: Claudio Innocenti | Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. | Date: Dec. 04, 2022

Agent/QI Name: William J. Barber | Signature: W. J. Barber

Title: Preventive Controls Qualified Individual. | Date: Dec. 04, 2022

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			**Comments**
	Biological Hazards	**Chemical Hazards**	**Physical Hazards**	
Thompson Seedless Raisins	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	Verified & Approved. — See Addendum.
	☑ FSVP Importer	☑ FSVP Importer	☐ FSVP Importer	
	☐ Disclosure	☐ Disclosure	☐ Disclosure	
	☐ Customer	☐ Customer	☐ Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. *See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information.* ■ *Required* ■ *Recommended* ■ *Confirm efficacy of previously applied control(s)*

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REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Agrícola Taranto S.A's HACCP Manual received.
Dated: Dec. 2020.
Agrícola Taranto S.A's GMP Manual received.
Dated: Dec. 17, 2020.
Agrícola Taranto S.A's PPC Manual received.
Dated: June 2020.
Agrícola Taranto S.A's Food Quality and Safety Manual received.
Dated: Dec. 2020.

ON-SITE AUDIT

☑ *Requested* ☐ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Agrícola Taranto S.A.'s BRC Summary Audit Report and Corrective Actions received.
Dated: July 2021.
Re-audit Due Date: July 2022.
Audit Grade: No grade issued.
Number of Minor Non-conformities: 13. All with corresponding corrective actions.
Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.
Note: On-site audit report was not relied upon to approve this foreign supplier.

SAMPLING OR TESTING RESULTS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Certificate of Analysis received from supplier.
Dated: Various. Latest May 2021.
Tested for: Microbiologial hazards.
Laboratory: Internal lab.
Note: We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory).

OTHER FOOD SAFETY RECORDS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: April, 2021.
Completed by: Amilcar Perez Tinto

Agrícola Taranto S.A's FDA Registration Number received.

PRODUCT LABELING

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Product specifications received.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

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VERIFICATION FREQUENCY *for* UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA's review and determination of the supplier's compliance history and food safety program, receipt of the following food safety documents are recomended accord to their individually-marked time interval.

FACILITY FOOD SAFETY PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

HACCP PLAN / HARPC PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

ON-SITE AUDIT RESULTS

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

LABORATORY TESTING RESULTS

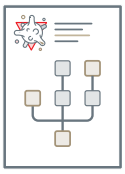
- ☑ if positive results are returned
- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☑ on an annual basis
- ☑ on a per-batch/shipment basis
- ☑ Chemical ☑ Biological
- ☐ *other:*

FDA REGISTRATION

- ☑ if a change or update occurs
- ☑ bi-annual basis *(regardless of change)*

FACILITY LICENSE

- ☐ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☑ *not applicable*



RECALL PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

PRODUCT LABEL

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

QUALIFICATIONS

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

IMPLEMENTATION RECORDS

- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☐ on an annual basis
- ☐ on a per-batch/shipment basis
- ☐ *other:*

FSVP QUESTIONNAIRE

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

unitedsafetyagents.com/documents

Supplier: Agrícola Taranto S.A

Product: Raisins | Intended for Further Processing

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FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier's compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter*(s)*, Import Alert*(s)*, or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS *of* EVALUATION

Date *of* Action	Description *of* Action
N/A	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: Agrícola Taranto S.A FEI: 3014914032 Date: Dec. 04, 2022

***Note**: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.*

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REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	Dec. 03, 2021	Product and supplier underwent initial FSVP verification.

Supplier: Agrícola Taranto S.A

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ANALYSIS & DETERMINATION *of* BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Bacillus cereus*** ☐ ***Clostridium botulinum*** ☐ ***C. perfringens*** ☐ ***Brucella spp.*** ☐ ***Campylobacter spp.*** ☒ ***Pathogenic E. coli*** ☒ ***Salmonella spp.*** ☐ ***S. aureus*** ☒ ***L. monocytogenes*** ☐ ***Trichinella spiralis*** ☐ ***Giardia lamblia*** ☐ ***Shigella spp.*** ☐ ***Other***	1	3	Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes chemical kill step Application (chlorinated water with sodium hypochlorite – concentration 50 ppm) to control hazards posed by biological agents. Details: The chlorine concentration in the wash water is controlled every 2 hours during the process and the product is microbiologically analyzed in each batch produced. 02. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been effectively controlled. 03. All staff undergoes formal food hygiene training. 04. All staff issued protective clothing. 05. All production operatives are required to cover head/facial hair within the processing/manufacturing area. 06. Adequate toilet and hand washing facilities provided. 07. Product is positively released. ———————NOTE——————— We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory).	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards. USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified biological hazards. ——————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Dried / Dehydrated Category No.: 7. Subcategory: Dried Fruits Storage: Shelf-Stable ——————— ———————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

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ANALYSIS & DETERMINATION *of* CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Drug residues*** ☐ ***Heavy metals*** ☐ ***Industrial chemicals*** ☒ ***Pesticides*** ☒ ***Mycotoxins/Toxins*** ☐ ***Radiological*** ☐ ***Unapproved colors & additives*** ☒ ***Chemical hazards due to mis-formulation*** ☐ ***Other***	1	2	Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production. 02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: Supplier submits finished product to laboratory for analysis. See provided CoA. ———————NOTE——————— We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory). USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified chemical hazards.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards. USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified chemical hazards. ——————————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Dried / Dehydrated Category No.: 7. Subcategory: Dried Fruits Storage: Shelf-Stable ——————————— ———————————

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Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

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ADDENDUM

INTENTIONALLY

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Supplier: Agrícola Taranto S.A | Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: Nov. 19, 2022 | Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on
05/13/2021

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # 31d8ad94

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Animal Food

delivered by Lead Instructor

Charles Nolan

completed on
07/09/2020

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Susan M. Hays, Executive Director
Association of American Feed Control Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AAFCO
Association of American Feed Control Officials

Certificate # 223faa17

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CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
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Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2018

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH | Institute for Food Safety and Health | Illinois Institute of Technology

ifpti | International Food Protection Training Institute

Certificate # d2e9c287

Produce Safety
ALLIANCE

AFDO
ASSOCIATION OF FOOD & DRUG OFFICIALS
SINCE 1898

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:

PSA Grower Training Course

Delivered by PSA Lead Trainers and/or PSA Trainers
Cara Fraver, Laura McDermott, Yolanda Gonzalez, Lindsey Pashow

Class Number
NY-180712-GR
Grower ID Number
50447
Training Date and Location
7/12/2018–7/12/2018
Voorheesville, NY

Joseph Corby
Executive Director, AFDO

Elizabeth A. Bihn, Ph.D.
Produce Safety Alliance Director

Supplier: Agrícola Taranto S.A Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

05/31/2018

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # d2e9c287

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # d2e9c287

Supplier: Agrícola Taranto S.A Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

delivered by Lead Instructor

Amanda Evans

completed on

07/25/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # 2d697331

Supplier: Agrícola Taranto S.A | Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: Nov. 19, 2022 | Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Mirasol Mohal

completed on
06/05/2019

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # ed6f0b58

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

tina coil

completed on
06/13/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # 917b0241

Supplier: Agrícola Taranto S.A Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

RSPH
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE

This is to certify that

William Barber

Has been awarded the

Level 4 Award in HACCP Management for Food Manufacturing

500/6523/3

PASS

Date of Award
10 November 2016

VERNER WHEELOCK

Richard Burton
Head of Qualifications

Ofqual

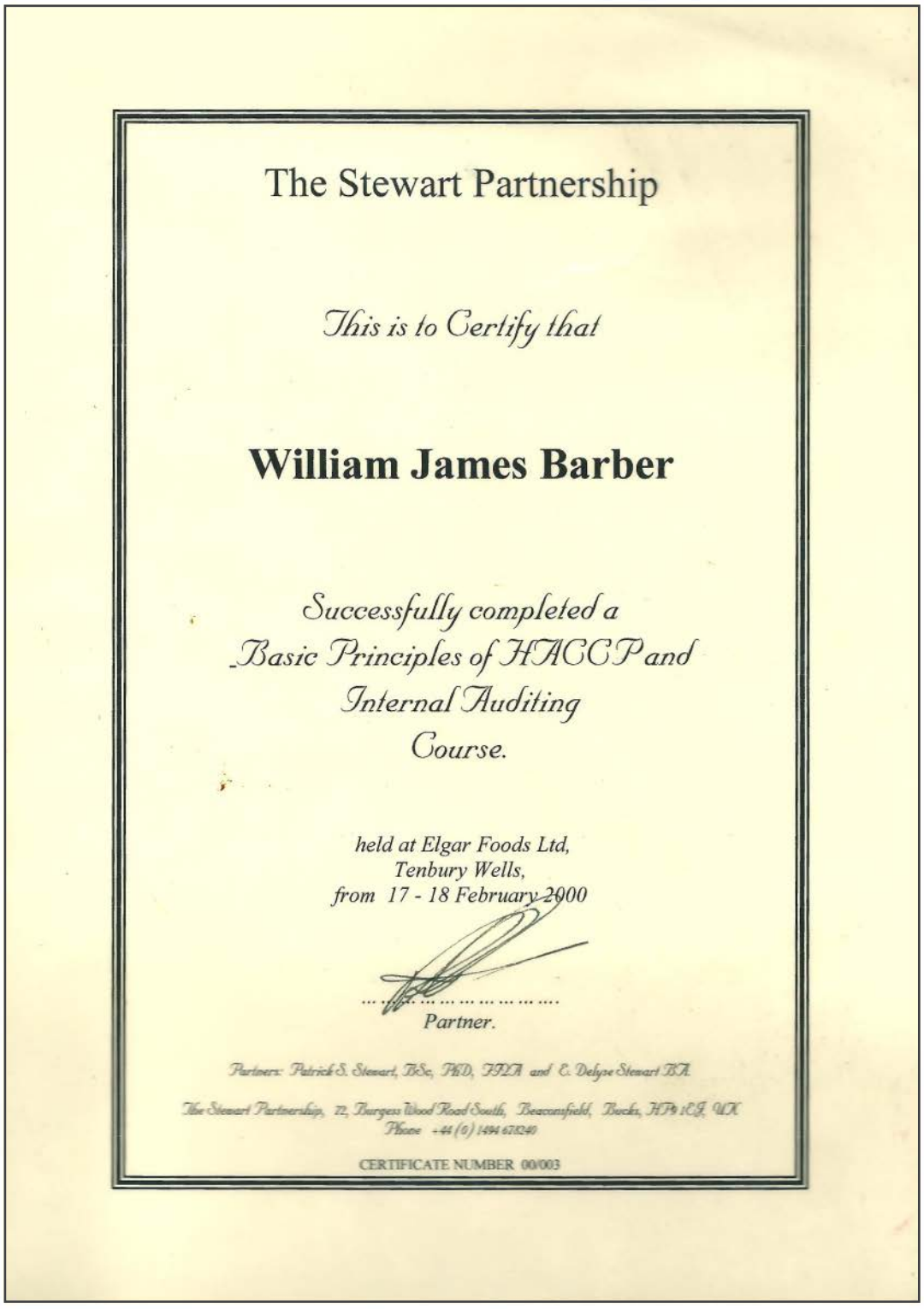
526405 101116 1107147

RSPH

Supplier: Agrícola Taranto S.A | Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: Nov. 19, 2022 | Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT



The Stewart Partnership

This is to Certify that

William James Barber

Successfully completed a Basic Principles of HACCP and Internal Auditing Course.

held at Elgar Foods Ltd, Tenbury Wells, from 17 - 18 February 2000

..... *Partner.*

Partners: Patrick S. Stewart, BSc, PhD, FIFST and C. Delyse Stewart BA

The Stewart Partnership, 72, Burgess Wood Road South, Beaconsfield, Bucks, HP9 1EJ, UK
Phone +44 (0) 1494 678240

CERTIFICATE NUMBER 00/003

Supplier: Agrícola Taranto S.A

Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

NATIONAL VOCATIONAL QUALIFICATION

LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS (Q1054402)

IS AWARDED TO

WILLIAM BARBER

THE HOLDER HAS A NUMBER OF FORMAL UNIT CREDITS BY WHICH THIS AWARD WAS ACHIEVED

AWARDED SEPTEMBER 2007

0709/024307A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director-General
The City and Guilds of London Institute

QCA
Qualifications and Curriculum Authority

The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.
The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds HAB.

Supplier: Agrícola Taranto S.A | Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: Nov. 19, 2022 | Review End: Dec. 04, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

CERTIFICATE OF UNIT CREDIT TOWARDS
NATIONAL VOCATIONAL QUALIFICATION
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS

IS AWARDED TO
WILLIAM BARBER

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

CONTINUED

AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director-General
The City and Guilds of London Institute

RO1

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Supplier: Agrícola Taranto S.A

Product: Raisins | Intended for Further Processing

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: Nov. 19, 2022 Review End: Dec. 04, 2022

SUBSTANTIATING DOCUMENTS

This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents LLC.

Note All foreign supplier-provided documents are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

REVIEWS			
Number	Understanding the changes	Author	Date
00	Original version	Elena Soria	11/2013
01	Personnel Hygiene and Conduct	Carolina Bacha	01/2018
02	Gluten Free Foods	Carolina Bacha	09/09/2020
03	Logo change update	Carolina Bacha	17/12/2020

REFERENCE DOCUMENTS

Code	Document title
CAC/RCP 1−1969 Rev. 4−2003	Hazard Analysis and Critical Control Point System
CODEX STAN 67/1981	Codex Standard for Raisins
BPM GUIDE ANMAT	Gluten-Free Food Processors
CAA	Chapter XVII − Art 1383 and 1383 bis

1) Objective

- This manual aims to describe the good manufacturing practices that must be completed in a mandatory manner by any person who enters Agrícola Taranto S.A. to preserve the quality and sanitary conditions of the products produced.
- Establish guidelines for the identification, handling and labeling of gluten-free ALG foods − No TACC.

2) Responsibilities

- It is the obligation of all personnel to comply with Good Manufacturing Practices, in accordance with the provisions of the Argentine Food Code.
- All staff must collaborate in the dissemination of these rules.
- Every person, whether employee, contractor or visitor, must comply with the requirements set out below.
- Comply with all specific instructions, such as those set forth in posters, in work procedures or instructions, or by supervisors.

3) Scope

- This procedure covers all areas and activities that are developed in Agrícola Taranto S.A.

4) Definitions

- Celiac Disease is a gastrointestinal pathology of autoimmune origin that consists of a permanent hypersensitivity to gluten in some cereals: wheat, barley, oats and / or rye. It occurs in genetically predisposed individuals and is characterized by difficulty in the absorption of macro and micronutrients due to the inflammatory reaction in the mucosa of the small intestine. Food allergy: a specific form of intolerance to a food or one of its components, which activates the immune system, with the production of antibodies (e.g. IgE) that cause the segregation of chemicals, such as histamine. In their mild forms they can be transient in nature (they subside over time), they can cause cutáneos pictures, gastrointestinal pictures (e.g. chronic diarrhea), non-specific digestive discomfort, nausea-vomiting, difficulties to swallow and in severe cases anaphylactic shock with risk of death.

  The minimum dose needed to produce a severe reaction may vary according to people's sensitivity, but these are usually very small amounts, on the order of parts per million (ppm) or less, in those populations at risk (children tend to experience allergic reactions more frequently).
- Gluten is an amorphous protein found in the seed of many cereals combined with starch. The fraction of gluten harmful to celiacs belongs to the group of prolamins and receives differentnames according to the cereal from which it comes.

5) Development

The good manufacturing practice rules found in this standard must be considered at all times as "Minimum Requirements".

GMP is a basic tool for obtaining safe products for human consumption, which are centralized in hygiene and way of handling.

Personal hygiene and the health of operators are fundamental factors within BPM. Hygiene also involves behaviors that can lead to contamination.

5.1.) Building Appearance

- Location of the plant: The plant is located in an area that does not contain odors, dusts, gases, fumes, light or radiation that may affect the quality of the raw material or the finished product. It is not located near flood-prone areas. While the surroundings of the plant may be sectors prone to pest infestation, this is controlled by Comprehensive Pest Management. In the area there are no plantations or food processing establishments containing gluten (oats, barley, rye).
- Plant surroundings: Immediate areas are kept clear of vegetation and free of water stagnation to decrease the possibility of pest presence. The elements that are in disuse are located in acertain area and they are coveredto avoid breeding or pest shelter.
- Design and distribution: the building is designed to facilitate production line operations. They have cleaning procedures that prevent the presence of microorganisms. All the materials with which the floors, walls, roof of the building, doors and gates are built, as well as equipment from the production line, are easy to clean and the equipment can be quickly and completely dismantled for cleaning them.
- Drains: The plant has gutters with sufficient slope for good drainage.
- Lighting: All areas are properly lit and ventilated. The luminaire of the sealing house has hermetic protections against glass breakage.

5.2.) Maintenance of equipment and service facilities or

- The plant has a preventive maintenance program for those critical equipment, in order to keep the machinery in correct condition. In this program you will find the frequency and detail of each task to be performed.
- Water supply: The plant has a supply of drinking water in two tanks located outside. Periodic analyses are carried out on it as appropriate to the requirements. For the consumption of the staff there is a dispenser with outsourced drinking water drums.

- Electrical installations: All wiring, outlets and plugs in general are in good condition. Electrical installations are protected from getting wet or wet.
- Changing rooms, toilets: Changing rooms and toilets are separated from the area where the products are processed, stored or handled. It is expressly forbidden to enter the locker room with work tools.

5.3.) Hygiene in the stages of aboration

- Containers for waste and inedible substances: Garbage and waste produced in offices, canteens and production areas are evacuated after cleaning from each of these places, or as needed, and disposed ofaccordingto PO procedure No. 18. The garbage and waste containers are correctly identified and are made of waterproof material.
- Cleanliness conservation status: The entire plant has standard cleaning procedures (POES) where the way to clean, the frequency and the materials to be used are specified.
- Production: Contact between raw material and finished product is avoided. Packaging inputs are stored in a defined sector and stripped of external packaging before being used. All containers in which inputs are transported must be clean. All defective items must be perfectly identified.

  Before starting the shift you must:

  - Evaluate the state of hygiene of the sector to ensure that all equipment and place are in perfect conditions of cleanliness.
  - Check the correct functioning of equipment.
  - Verify that they have the necessary and updated documentation to carry out the task (formulations, instructions, procedures, records, etc.)

  During production:

  - The points of control and verification must be controlled and verified according to the procedures and instructions in force.
  - The information requested in the procedures and instructions must be recorded in a timely manner.
  - All income to productive areas must be kept closed.

- The grease used to lubricate all bearings that are in contact with the product are food grade.
- The elements that are used directly or indirectly on the product must be cleaned and disinfected following the corresponding POES.
- All inputs used in the process line must be gluten-free (high oleic oil).

Records:

- The data entered in the registers must be legible.
- Pencil use is not allowed.
- You should not highlight or cross out data, in case of error you must cancel the data with a line and next to it write down the correct data by signing the correction.
- All control records must be reviewed, signed and archived.
- Any deviation must be highlighted in the register explaining the reasons and actions taken.

Order and cleanliness:

- All staff must keep their scope of work clean and tidy.
- When something gets dirty, it should be cleaned immediately.
- Throw the waste in the corresponding places.
- Do not use containers, equipment or utensils that are not in a correct state of hygiene.
- Containers and containers should not be used for any purpose that could lead to contamination of the product.
- Place the utensils and cleaning elements in the place determined for this purpose. Do not leave them resting on the floor or machines.
- Avoid leaving raw material, inputs, or any other product outside the areas intended for storage, always leave the bags closed to avoid contamination.
- Avoid leaving wet floors and water tanks. Be guided by the cleaning procedures established for the sector.

Circulation:

- It is strictly forbidden to enter the ship with open shoes.
- It must be circulated through the veredines to avoid cross-contamination.

5.4.) Personnel: clothing and hygienic behaviour

- Personal Health: People involved in food handling should undergo periodic check-ups to determine their health status. People with infectious diseases are not allowed to work. All staff must inform the Production Manager about any health problems or symptoms of infectious communicable diseases.
- Hygiene and conduct of the staff: It is totally forbidden to use headphones, piercing or any other type of bijouterie (Example chain, bracelet, rings, ring) in the areas of: destemming, washing, selection and packaging and non-productive. Staff should wear short, clean nails. The use of makeup, creams and / or perfumes that may affect the quality of the product or isprohibited.

  Anyone with a wound should cover it with an adhesive band-aid made of waterproof material and wear disposable gloves.

  In the productive, laboratory, sanitary, maintenance and storage areas, any act that may lead to contamination of food such as eating, drinking, smoking, salivating or other unhygienic practices is strictly prohibited. Meals and beverages should be consumed only in the area intended for it.

  Staff belongings such as bags, clothing, footwear, cell phones, radios, etc., must be stored in the dining room to start their work shift. The company is not responsible in case of loss of personal belongings.

  It is forbidden to sit on equipment, work tables or baskets in productive sectors.

  All staff must wash their hands with soap and water, each time they enter the productive sector, when indicated by the signage,before the start of the tasks, immediately afterhaving gone to the bathroom and all the times that the hands become a polluting factor. Keep in mind that coughing or sneezing on your hands, eating, drinking, smoking, ringing your nose, etc. are important sources of pollution that require intensive washing.

  Hand washing: Staff should wash their hands as follows:

  - Wet your hands with running water.
  - Put on sanitizing soap.
  - Rub your hands vigorously against the other for 20 seconds.

- Wash under the nails and between the fingers.
- Rinse your hands completely under running water.
- Dry your hands with disposable towels
- Put on disinfectant gel

The dining room for snacks and / or lunch is separated from the production area, also, when the staff enters the lunch schedule leaves their jacket at their workplace, it is mandatory before entering the plant to wash their hands according to the procedure to avoid including in the product any type of contaminant of allergen type or similar that may have the food they consumed. The corresponding record of hand washing in the dining room must be made.

- MaintenanceWork/Contractors: They must adhere to the same regulations as the rest of the operators in the sectors in which they operate, with the prior authorization of the Production Manager. Precautions must be taken to avoid contamination of the product with foreign matter resulting from the maintenance carried out. The tools and elements used in the equipment that is in the production process must be properly cleaned. It is essential to leave the work sectors in perfect condition of cleanliness, without residues from the repairs they have made (wire, screws, tapes, grease, etc.).
- Visitors: All visitors must be accompanied by someone from the organization and must comply with the indications described in this document.

  It is strictly forbidden for transporters to enter productive areas. They can only use the bathroom located on the outside of the plant.
- Clothing: The establishment will provide the staff with appropriate clothing to ensure the production of products under correct sanitary conditions. No type of clothing not provided by the company may be exposed directly to the food.

  Clothing must be clean at the beginning of the working day, it must be kept in good condition and without exposed breakages that can lead to contamination of raw materials, products or equipment. The replacement of uniforms will be carried out whenever they visually denote dirt. The washing of the uniform is in charge of each of the people and should be done with neutral soaps and without any scented uavizers or flavorings. The company delivers two uniforms per year.

  Note:

workwear may not be used for private use in this way cross-contamination is avoided.

According to the task performed, they will wear the following clothing:

- Male Production Staff: jean pants, long sleeve jacket, black safety ankle boots. A cap is given to be used at all times, in order to prevent hair loss to the product.
- Female Production Staff Selection and Packaging: jacket and trousers without buttons or pockets, cap, mask and safety shoe.
- Management and Administrative: it is mandatory that dust and cap are placed before entering the production areas, they are in the laboratory.

5.5.) Storage

Reception and storage of inputs: all the materials received are controlled so that the corresponding specifications are met, they are stored in suitable places that preserve them from contamination and deterioration (dust, insects, humidity, etc.).

Raw materials such as high oleic oil must be received with their corresponding quality certificate and gluten-free certification.

It is forbidden to use packaging for any purpose other than the appropriate one, andthat such practices can lead to contamination.

All inputs used for cleaning should be stored away from the scope of the product and inputs, and in a separate physical location. The instructions for use for the employmentof each of them must be followedcorrectly. They must be correctly identified and labeled to avoid confusion at the time of use.

5.6.) Transport

Loading of finished product is carried out taking into account the corresponding procedure.

5.7.) Integrated Pest Management

It is carried out by an outsourced company, following the corresponding procedure.

6) Annexes and Registers

Not applicable.

7) Archived

It is archived according to the Document and Records Management procedure.

Reviews			
number	Description of changes	author	date
00	Original version	Elena Soria	11/2013
01	Hygiene and Behavior ofP ersonal	Carolina Bacha	01/2018
02	Gluten-Free Foods	Carolina Bacha	09/09/2020
03	Logo change update	Carolina Bacha	17/12/2020

REFERENCE DOCUMENTS

code	Document title
CAC/RCP 1-1969 Rev. 4-2003	Hazard analysis and Critical Control Points System
CODEX STAN 67/1981	Codex Standard for Raisins
BPM ANMAT Guide	Processing Gluten-Free Foods
Caa	Chapter XVII - Art 1383 and 1383a

1) objective

- This manual aims to writedown the good manufacturing practices that must be completed by anyone who enters Agrícola Taranto S.A. to preserve the quality and sanitary conditions of processed products.
- Establish guidelines for the identification, handling and labeling of gluten-free FOODS ALG – WITHOUT TACC.

2) Responsibilities

- It is the obligation of all staff to comply with good manufacturing practices, in accordance with the provisions of the Argentine Food Code.
- All staff must collaborate in the dissemination of these rules.
- Everyone, whether employed, contractored or visited, must comply with the requirements set out below.
- Comply with all specific instructions, such as those on posters, in work procedures or instructions, or by supervisors.

3) Alcance

- This procedure covers all areas and activities that take place in Agrícola Taranto S.A.

4) definitions

- Celiac **disease is a** gastrointestinal pathology of autoimmune origin consisting of a permanent hypersensitivity to gluten of some **cereals:** wheat, barley, oats and / or rye. It occurs in genetically predisposed individuals and is characterized by difficulty in absorbing macro and micronutrients due to the inflammatory reaction in the mucosa of the small intestine. Allergy would feed: specific form of intolerance to a food or one of its components, which activates the immune system, with the production of antibodies (e.g. IgE) that cause the segregation of chemicals, such as histamine. In their mild forms they may be transient in nature (they give way over time), can cause skin pictures, gastrointestinal pictures (e.g. chronic diarrhea), non-specific digestive discomfort, nausea-vomiting, difficulty swallowing and in severe cases anaphylactic shock at risk of death.

  The minimum dose needed to produce a severe reaction may vary depending on people's sensitivity, but they are usually very small amounts, in the order of parts per million (ppm) or less, in those at-risk populations (children tend to experience allergic reactions more often).
- **Gluten** is an aefa protein found in the seed of many cereals combined with starch. The fraction of gluten harmful to celiacs belongs to the *prolamine group* and is given different names depending on the cereal from which it comes.

5) development

The Good Manufacturing Practice rules found in this standard must be considered "Minimum Requirements" at all times.

BPM is a basic tool for obtaining safe products for human consumption, which are centralized in hygiene and form of handling.

Personal hygiene and operator health are key factors within BPM. Hygiene also involves behaviors that may lead to contamination.

5.1.) Edilicio Aspect

- Plant location: The plant is located in an area that does not contain odors, dusts, gases, fumes, light or radiation that may affect the quality of the raw material or finished product. Nor is located near

flood-prone areas. While the surroundings of the plant may be pest infestation-prone sectors, this is controlled by Integral Pest Management. There are no plantations or food processing establishments in gluten containers (vein,barley, rye).

- Around the plant: Immediate areas are kept clear of vegetation and free of water stagnation to decrease the possibility of pests. Disused items are located in a given area and are covered to prevent hatchery or shelter.
- Design and distribution: The building is designed to facilitate production line operations. They have cleaning procedures that prevent the presence of microorganisms. All materials with which the floors, walls, roof of the building,doors and gatesare built, as well as equipment of the production line, are easy to clean and the equipment can be disassembled quickly and completely for cleaningthem.
- Drains: The plant has gutters with sufficient slope for good drainage.
- Lighting: All areas are properly lit and ventilated. The luminaire of the mounting ship has airtight protections against glass breakage.

5.2.) Maintenance of Equipment and Service Facilities

- The plant has a preventive maintenance program for critical equipment, in order to keep the machinery in good condition. In this program you will find the frequency and detail of each task to be performed.
- Water supply: The plant has the provision of drinking water in two tanks located in the exterior. It is regularly tested according to the requirements. For the consumption of the staff there is a dispenser with outsourced drinking water drums.
- Electrical installations: All wiring, outlets and plugs in general are in good condition. Electrical installations are protected from getting wet or wet.
- Changing rooms, toilets: The changing rooms and toilets are separated from the area where the products are processed, stored or handled. It is expressly forbidden to enter the dressing room with work tools.

5.3.) Hygiene in the stages of elaboration

- Waste containers and inedible substances: Garbage and waste produced in offices, dining room and production areas are evacuated after cleaning of each of these sites, or as needed, and disposed of in

accordance with PO Procedure No. 18. Garbage and waste containers are properly identified and made of waterproof material.

- Cleaning conservation status: The entire plant has standard cleaning procedures (POES) specifying how to clean, the frequency and the materials to be used.
- Production: Contact between raw material and finished product is avoided. Packaging inputs are stored in a defined sector and stripped of external packaging before use. All containers in which the inputs are transported must be clean. All defective items must be perfectly identified.

  Before starting the shift you must:

  - Assess the hygiene status of the sector to ensure that all equipment and place are in perfect cleaning condition.
  - Check the proper functioning of equipment.
  - Verify that the necessary and up-to-date documentation is available to carry out the task (formulations, instructions, procedures, registrations, etc.)

  During production:

  - Checkpoints should be monitored and verified in accordance with current procedures and instructions.
  - The requested information must be recorded in the procedures and instructions in a timely way.
  - All revenue to productivas areas must be keptclosed.
  - The grease used to lubricate all bearings that are in contact with the product are food grade.
  - Items used directly or indirectly on the product must be cleaned and disinfected following thecorrectedPOES.
  - All inputs used in the process line must be gluten-free (high oleic oil).

  Records:

  - The data entered in the logs must be legible.
  - The use of pencil is not allowed.
  - No data should be highlighted or crossed out, in case of error the data must be canceled with a stripe and next to note the correct data by signing the correction.
  - All control records must be reviewed, signed, and archived.
  - Any deviation must be highlighted in the register explaining the reasons and actions taken.

  Order and cleaning:

  - All staff must keep their scope clean and tidy.

- When something gets dirty it should be cleaned immediately.
- Throw the waste in the appropriate places.
- Do not use containers, equipment or utensils that are not in proper hygiene.
- Packaging and containers should not be used for any purpose that may result in contamination of the product.
- Place the utensils and cleaning elements in the given place for this purpose. Do not leave them leaning on the floor or machines.
- Avoid leaving raw materials, supplies, or any other product outside the areas intended for storage, always leave the bags closed to avoid contamination.
- Avoid leaving floors wet and deposited with water. Guide yourself according to the cleaning procedures established for the sector.

circulation:

- It is strictly forbidden to enter the ship with open shoes.
- It should be circulated through the veredines to avoid cross-contamination.

5.4.) Staff: apparel and hygiene behavior

- PersonalHealth : People involved in food handling should undergo regular reviews that determine their health status. People with infectious diseases are not allowed to work. All personnel should inform theProduction Manager ofany health problems or symptoms of communicable infective diseases.
- Hygiene and staff conduct: It is totally forbidden to use headphones, piercing or any other type of bijouterie (example cadenite, bracelet, rings, ring) in the areas of: destemming, washing, selection and packaging and non-productive. Staff must wear short, clean nails. The use of makeup, creams and/or perfumesthat may make the productquality is prohibited.

  Anyone who has a wound should cover it with a waterproof adhesive Band-Aid and wear disposable gloves.

  In production, laboratory, sanitary, maintenance and storage areas, any act that may lead to contamination of foods such as eating, drinking, smoking, salivating or other anti-hygienic practices is strictly prohibited. Meals and drinks must be consumed onlyin the area intended for this purpose.

Staff belongings such as bags, clothing, footwear, cell phones, radios, etc., must be stored in the dining room to start your work shift. The company is not responsible in case of loss of personal objects.

It is forbidden to sit on equipment, work tables or baskets in productive sectors.

All personnel should wash their hands with soap and water, each time they enter the productionsector, as indicated by the signage,at the beginning of the tasks, immediately after having gone to the bathroom and every time the hands becomeapolluting factor. Keep in mind that coughing or sneezing on your hands, eating, drinking, smoking, ringing your nose, etc. are important sources of contamination that require intensive washing.

Hand washing: Staff should wash their hands as follows:

- Wet your hands with running water.
- Put on sanitizing soap.
- Rub your hands vigorously against each other for 20 seconds.
- Wash under your fingernails and between your fingers.
- Rinse hands thoroughly with running water.
- Dry your hands with disposable towels
- Put on disinfectant gel

The dining room intended for refreshment and/or lunch is separated from the production area, also when the staff enters the lunch schedule leaves their jacket at their work station, it is mandatory before entering the plant to wash their hands according to the procedure to avoid including in the product any type of contaminant of allergen type or similar that the food they consumed may have. Please note that the corresponding check-in of the handwashing in the dining room must be made.

- Maintenance/Contractor Work: They must adhere to the same regulations as the rest of the operators in the sectors in which they operate, after authorization of the Production Manager.

The collections should be taken to avoid contamination of the product with foreign materials consequent to the maintenance performed. The tools and elements used in the equipment in the production process must be cleaned properly. It is essential to leave the work sectors in perfect cleaning condition, without residues of the repairs they have made (wire, screws, tapes, grease, etc.).

- Visitors : All visitors must be accompanied by someone in the organization and must comply with the indications describedherein.

  It is strictly forbidden for transporters to enter productive areas. Please note that only the bathroom located outside the floor can be used.

- Clothing: The property will provide staff with appropriate clothing to ensure the processing of products under correct sanitary conditions. No clothing not provided by the undertaking may be exposed directly to food.

  Clothing must be clean at the start of the working day, it must be kept in good condition and without exposed breaks that can lead to contamination of raw materials, products or equipment. Uniform replacement shall be carried out whenever they visually denote dirt. The washing of the uniform is carried out by each of the people and should be done with neutral soaps and without any scented or flavoring softeners. The company delivers two uniforms per year. Note: Workwear cannot be used for private use in this way cross-contamination is avoided.

  Depending on the task performed, they will use the following clothing:

  - Male Production Staff: pantalón jean, long sleeve jacket, black color safety ankle boots. A cap is delivered for use at all times, in order to prevent hair loss to the product.
  - Women's Production Staff Selection and Packaging: jacket and trousers without buttons or pockets,cofia, beard and safety shoes.
  - Management and Administrative: it is mandatory that dust guards and cofia be placed before entering the production areas, they are located in the laboratory.

5.5.) Storage

Reception andsupply of inputs: all materials received are controlled in such a way that the corresponding specifications are met, they are stored in suitable places that preserve them from contamination and deterioration (dust, insects, humidity, etc.).

Raw materials such as high oleic oil must be reception with their corresponding quality certificate and gluten-free certification.

It is forbidden to use packaging for any purpose other than adequate,as suchpractices may lead to contamination.

Todos ls ls inputs usedfor cleaning should be stored away from the scope of the product andsupplies, and in a separate physical place. Instructions for use for the use of each of them must be followed correctly. They must be correctly identified and labeled to avoid confusion at the time of use.

5.6.) Transportation

The finished product load is carried out taking into account the corresponding procedure.

5.7.) Integrated Pest Management

It is carried out by outsourcedcompany, following the corresponding procedure.

6) Annexes and Records

Not applicable.

7) Archived

It is archived according to Document and Records Management procedure.

Stage of the Process	**Prewash**				
Pcc	**N°1**				
Significant Risk	Biological Hazard: Microbial development in food if the concentration and dosage of chlorine are not correct.				
Critical Limits	Minimum Residual Chlorine < 25 ppm				
Monitoring Activities	**activity**	**method**	**frequency**	**responsible**	**registration**
	Determination of Active Chlorine in External Laboratory to the chlorine batch to release it for use.	According to laboratory analysis	Each time a new batch of Chlorine enters the plant.	External Laboratory Production Manager	According to laboratory analysis
	Determination of Residual Chlorine in Washing Water.	Test Strips, Colorimetric Method. Aquacheck Brand Hach or similar. Detection range 0 - 600 ppm.	Daily: Chlorine is controlled in washing water every 2 hours of process.	Head of Quality Control	REG. No. 07 Water Control Processing

	activity	**responsible**	**registration**

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Corrective Action in case of reaching the LC	If the determination of Residual Chlorine is below the LC (< 25 ppm), the batch processed up to that point is separated and identified as a Non-Conforming product. We proceed to analyze the possible causes of the deviation (incorrect dosage of chlorine, low concentration of Active Chlorine, etc.), once the causes are determined, microbiological analysis is performed in an external laboratory. By confirmation of desvio:in case the microbiological analysis of the product results above the values established in the data sheet, the corresponding lot must be reprocessed and resubmit to the washing stage, the necessary time must be waited beforehand to stabilize and avoid excessive moisture in the product. The PCC deflect form must be completed.	Responsible for Production and Quality Control	Microbiological Laboratory Results for Finished Product

verification	**activity**	**frequency**	**responsible**	**registration**
	Determination of Residual Chlorine in Washing Water	2 to 3 times a day	Responsible for Production and Quality Control	REG. No. 07 Water Control Processing
validation	Historical collection of chlorine concentration and microbiological data.			

Stage of the Process	**Laser Selector**				
Pcc	**No 2**				
Significant Risk	Physical Danger: Presence of foreign elements that harm the quality of the product.				
Critical Limits	Presence of hairs, threads, sticks, leaves, plastics, or other dangerous foreign material.				
Monitoring Activities	**activity**	**method**	**frequency**	**responsible**	**registration**
	Laser Selector Program and Status Check	visual	Every 30 minutes of Production	Quality Control	REG. No. 26 Laser Selector Control
Corrective Action in case of exceeding the LC	**activity**			**responsible**	
	If during the control the presence of any critical contaminant stone, glass, metal, hard plastic is detected) immediate notice must be given to the head or person in charge of the line, stop the process and separate all the boxes processed since the last realiado control, identifying them for review as Non-Conforming Product or Reprocess.			Production Manager	
	By bypass confirmation: reprocess and complete the PCC bypass form.				
verification	**activity**	**method**	**frequency**	**responsible**	**registration**
	Sampling	visual	A control of 1 box per pallet produced.	Quality Control	REG. 8 Chemical Physical Control of Raisins
validation	An empirical validation was carried out by placing witnesses of each of the contaminants and verifying that in each selection program they are rejected by the laser selector.				

Annex V

Stage of the Process	**polish**				
Pcc	**No 3**				
Significant Risk	Physical Hazard: Vegetable oil contaminated with TACC or other allergens				
Critical Limits	Values > to 10 ppm				
Monitoring Activities	**activity**	**method**	**frequency**	**responsible**	**registration**
	Analysis of each of the received batches of vegetable oil in the Plant	Supplier Chemical Physical Analysis Certificate	Each Batch received	Quality Control	Certificate of Analysis of the third party
Corrective Action in case of exceeding the LC	**activity**			**responsible**	
	The received batch is rejected.			Quality Manager	
	By diversion confirmation: Reject the input and complete the CCP diversion form.				
verification	**activity**		**frequency**	**responsible**	**registration**
	Supplier Chemical Physical Analysis Certificate		Each Batch received	Quality Manager	Certificate of Analysis of the third party
validation	N/A				

Stage of the Process	**Metal Detector**				
Pcc	**No 4**				
Significant Risk	Physical Danger: presence of foreign metallic objects.				
Critical Limits	Ferrous 2.8 mm, Non Ferrous 3.5 mm and Stainless 3.5 mm				
Monitoring Activities	**activity**	**method**	**frequency**	**responsible**	**registration**
	Passage of Ferrous, Non-Ferrous and Stainless Patterns	Simple Passage of Patterns	Halfway through the process	Responsible Operator	REG. 19 Metal Detector Control

	activity	**responsible**
Corrective Action in case of exceeding the LC	If when making the passage of the patterns any deviation is detected and / or it is verified that the detector has not been working properly, it must be recalibrated and set up according to LUP No. 14. During the process, 100% of the boxes produced are inspected. in case boxes are rejected, they will be separated in the pallet intended for this purpose. Each one must be individually checked by manually passing them three times through the detector again. In case it rejects them at least once, they must be visually inspected until the foreign element is found, placed in plastic drawers until the humidity stabilizes and reprocessed. If it is semi-processed raisin, the product is taken out of the bags, placed in plastic drawers and reprocessed.	Production Manager
	By bypass confirmation: reprocess and complete the PCC bypass form.	

verification	**activity**	**frequency**	**responsible**	**registration**
	Passage of Ferrous, Non-Ferrous and Stainless Patterns.	Halfway through the process	Production Manager	REG. No. 19 Metal Detector Control

validation

	An empirical validation was carried out by placing each tester with metal on a box of 10 kg and 13,600 Kg with raisin under the same conditions of the boxes that are made, the box was passed through the metal detector under different production conditions (high production: 1 box / 15 sec., real production 1 box / 30 sec., low production 1 box / min.) All the tests were positive, meaning that the team rejected all the boxes that had the strange particle.

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REVIEWS			
Number	Understanding the changes	Author	Date
00	Original version	Elena Soria	11/2013
01	The LEADER of the HACCP team was changed. Flowcharts were made. Modified PCC forms.	Elena Soria	04/2015
02	Laser selector is included in the process. Flowcharts were modified. The PCC Analysis was revised and the forms were modified.	Elena Soria	07/2015
03	Team Leader is changed. Managers and Functions of the HACCP Team are modified.	Carolina Bacha	11/2015
04	Fiesta variety is included. Product Coding is modified. The HACCP equipment is modified.	Carolina Bacha	04/2016
05	PCC Elaboration and Analysis processes are reviewed	Carolina Bacha	08/2016
06	The PCC Analysis is reviewed, including the Analysis of Libre de gluten and allergens in Plant and Products.	Carolina Bacha	01/2017
07	Batch Coding and NIT system is modified	Carolina Bacha	06/2018
08	HACCP Equipment is modified	Carolina Bacha	01/2019
09	Batch Encoding is modified	Carolina Bacha	06/2019
10	Logo change update	Carolina Bacha	12/2020

REFERENCE DOCUMENTS	
Code	Document title
CAC/RCP 1−1969 Rev. 4−2003	Recommended International Code of Practice − General Principles of Food Hygiene
CODEX STAN 67/1981	Codex Standard for Raisins

1) Objective

- This manual aims to define the Quality and Food Safety Management System

developed and implemented by Agrícola Taranto S.A. to guarantee that both products and processes conform to controlled conditions and harmless to the health of consumers, in accordance with current legislation, while allowing to satisfy the demands of customers and ensuring that the Plant and the Products Made in it, are Gluten Free (Without TACC).

2) Responsibilities

- Address
- Production Manager
- Quality Manager

3) Scope

- This procedure covers all the processes developed in Agrícola Taranto S.A. for the processing of raisins.

4) Definitions

- Food: any substance or mixture of natural or processed substances, which ingested by man provide his body with the materials and energy necessary for the development of its biological processes. The designation "food" includes other substances that are entered by habit, customs or as adjuvants, whether or not they have nutritional value.
- Food Safety: guarantee that the food will not cause harm to the consumer when it is prepared and / or consumed in accordance with the intended use.
- Hazard: The presence of biological, chemical, or physical agents that could cause illness or damage if left unchecked.
- HACCP: Hazard Analysis and Critical Control Points.
- Critical Control Point (CCP): A phase in which a control must be applied that is essential to prevent or eliminate a food safety hazard or to reduce it to an acceptable level.
- Hazard Analysis: the process of collecting and evaluating information about hazards and the conditions leading to their presence, in order to determine which of them may affect food safety and should therefore be included in the HACCP system.

- A pcc decision: A sequence of questions that help determine whether a checkpoint is a PCC.
- Audit: systematic and functionally independent evolution that aims to determine if the HACCP Plan is implemented.
- Good Manufacturing Practices: prerequisite manual that contains the necessary procedures to achieve quality, safe, legal and authentic food.
- Control: adopt all necessary measures to ensure and maintain compliance with the provisions of the HACCP plan.
- Flowchart: sequence representation of the phases or operations carried out in the production and processing of a given food product.
- HACCP Team: the group of people responsible for developing, implementing, evaluating and verifying that the plan is fulfilled according to the established.
- Phase: any point, procedure, operation or stage of the food chain, including raw materials, from primary production to final consumption.
- Severity: degree of severity of a hazard.
- Critical limit: the maximum/minimum value of a biological, chemical or physical parameter to be achieved in a CCP to prevent, eliminate or reduce to anacceptable level a hazard affecting food safety. Criterion that establishes the acceptability or unacceptability of the process at a certain stage.
- Corrective Measure: measures to be taken when the result of the surveillance or monitoring of the PCC indicate deviations or losses in the control of the process.
- Control Measure: an action or activity that serves to prevent, eliminate, or reduce a significant hazard.
- Preventive Measures: it is a tool that can be used to control an identified hazard, preventive measures eliminate or reduce the danger to an acceptable level.
- Monitoring: A planned sequence of observations or measurements to determine if a PCC is under control and prepares detailed records that are subsequently used for verification.
- HACCP Plan: it is a written document, based on the principles of HACCP, which describes the procedures that must be carried out monitoring, verifications and validations of the same.

- Sanitation Standard Operating Procedures (SOPs): refers to those standardized operating procedures that describe sanitation tasks.
- Operating Procedures: refers to those written procedures that describe and explain how to perform a task to achieve a specific purpose, in the best possible way.
- Control Point: any stage in the food chain where hazards can be controlled.
- Revalidation: consists of the rethinking of the HACCP Plan in the face of the appearance of a new danger or that there is a change in the elaboration process that may affect the analysis of dangers.
- Risk: is the probability that a hazard will occur.
- Sanitation: are the actions aimed at maintaining and establishing a state of cleanliness and disinfection of facilities, equipment and utensils, in order to avoid contamination of food.
- Severity: magnitude of the consequences that can result from a hazard.
- HACCP system: system that allows to identify, evaluate and control significant hazards for food safety.
- Validation: a finding to identify, evaluate and control significant food safety hazards.
- Verification: activities that are not monitoring, but that determine the validity of the HACCP plan and whether the system is implemented according to the provisions of the plan.
- Without TACC: This is the name for gluten-free foods ,(set of proteins), contained in wheat, oats, barley and rye.
- Allergens: This is the name given to certain proteins that causefood allergies, that is, intolerances that activate the immune system of the human being, in some cases causing transient symptoms and in others severe.

5) Development

5.1.) Scope of the HACCP system

The management of Agrícola Taranto determines as the scope of its management system the preparation, packaging, storage and dispatch of raisins in the following varieties: Superior, Flame,

Sultanina and Arizul.

This system is implemented taking into account the schemes of:

- Good Agricultural Practices, GLOBAL GAP, Version 4.0
- Good Manufacturing Practices, CODEX ALIMENTARIUS (CAC/RCP 1−1969, Rev. 4−2003)
- Requirements for the elaboration of food without T.A.C.C. Agrícola

Taranto is committed to complying with the 7 principles of HACCP:

- Identify hazards, estimate risks and establish measures to control them.
- Identify points where control is critical for food safety management.
- Establish control criteria to be met in these critical points.
- Establish procedures to monitor compliance with control criteria.
- Define the corrective actions to be applied when a deviation from the limits established in the control criteria is detected.
- Maintain a system of records and documentation about the system.
- Establish procedures to verify the correct functioning ofthe system.

5.2.) HaCCP Team Training

The HACCP team will be responsible for:

- Specify guidelines to adapt processes and products to the new demands of international markets.
- Distribute all the documentation of the system, and arrange it in each job or sector that requires it.
- Periodically verify that the documentation that is being used for the implementation of the system is updated, complete and in perfect conditions of use.
- Periodically process all HACCP system logs.
- Frequently check that the entire HACCP system works correctly, correcting, incorporating or eliminating procedures, instructions, records and any other documentation related to this system.
- Archive the documentation and all documents associated with the quality system.

It will be made up of:

Name and Surname	Function	Knowledge and Sector to which it belongs
Amilcar Perez Red	Director and Manager	Engineer – Representative of the Management. – Reviews and approves the HACCP Manual. – Leads the destinies of the company, its responsibility is to maintain the quality policy and objectives. – Grants the necessary means to ensure the implementation and effectiveness of the HACCP system. – Exercises the highest authority in the resolution of Quality problems. – Carries out the general administrative, tax and commercial control of the company.
Julio Lopez	Production and Maintenance Manager	Secondary Education – Responsible for the maintenance of equipment and the production line. Site Training BRC Global Standards for Food Safety Issue 8. – Coordinates the activities in the grape processing plant, as well as the personnel working in it.
Smoked Natacha	Quality Manager	Hygiene and Safety Technician – Internal Auditor BRC Global Standards – Site Training BRC Global Standards for Food Safety Issue 8. – Responsible for the Maintenance of the HACCP system, monitors the standard and everything that arises from them. – HACCP team leader.
Nestor Olivera	Responsible for Purchasing, Foreign Trade and Logistics	University Training in Bioengineering. Site Training BRC Global Standards for Food Safety Issue 8. – Knowledge in stock and warehouse management. In charge of the management of inputs in the plant. – In charge of document management, loading and dispatch of the finished product.

5.3.) Product Description

According to Codex Standard for Raisins CODEX STAN 67/1981

Concept: raisins are the product prepared with healthy grapes of varieties that conform to the characteristics of Vitis vinifera L. made in an appropriate way to obtain marketable raisins, with or without coating.

Essential factors of composition and quality

- Permitted ingredients:

  Vegetable oil that allows raisins not to stick to each other.

- Quality criteriad:

  a) Characteristics of maturity: Maturity is indicated by the color, texture and Brix grades depending on the type of variety in question.

  b) Maximum moisture content: It must be within a range that allows all the steps in the elaboration to be carried out correctly.

  c) Mineral impurities: They must not be present in such quantities as to affect the edibility or use of the product.

  d) Defects:

  - Pieces or peduncle: portion of the branch or main stem.
  - Pedicel: small woody stems of length greater than 3 mm that join the grapes to the branch of the bunch, whether or not they are attached to the raisins.
  - Unripe or underdeveloped raisins: These are raisins that have little weight and whose lack of sugary tissues indica an incomplete development, are completely wrinkled and practically devoid of pulp and are hard.
  - Damaged raisins: raisins affected by sunburn, cuts in the skin, mechanical damage, or other similar defects that seriously affect the appearance, edibility, quality of conservation or conditions for transport.
  - Sugary raisins:These are raisins with external or internal sugar crystals that are very visible and seriously affect their appearance.

- Tolerances for defects: These are defined in the current technical sheet.
- Food Additives (Maximum dose) Vegetable oil: 5 g/kg

Variety

- Sultanina: grape of ellipsoidal and elongated shape, ovoid type. With golden white berries. Medium size and fleshy pulp of neutral flavor. Its clusters are large, conical and elongated. Sprouting and early ripening, from beginning to mid-January.

- Superior Seedless:Of berries larger than sultanina, yellowish green to paleyellow, firm skin and muscated flavor. Their clusters are uniform and medium. Strain vigoroso, not very productive. The fertility of the buds increases in hot climates. It is of early maturation, 15 days before Sultanina and before Flame.
- Flame Seedless: From small to mediumberries of bright red to pink try. Very thin and thin skin. Crispy, firm and colorless pulp with a sweet taste. It usually has traces of white and thin seeds, which vary from one period to another, but are usually not noticeable as the pulp is crispy. Its clusters are medium and light, with firm and resistant to shelling. Very vigorous straining and high yields. Very good fertility of the buds, early ripening, three weeks before the Sultanina.
- Arizul or 351: Smallberry grape of ellipsoidal shape, golden yellow, with fleshy pulp and neutral flavor. Medium, full and conical cluster. Very good performance, with very good fertility of the buds. Maturation late February, early morning.

  Initial:

- Sultanina: SU
- FI Party
- Superior: SP
- Flame: FL
- Arizul: AR

Nutritional Table

Raisins are one of the most energetic and complete foods, with low fat content. They provide protein of similar quality to red meat, as well as being a good source of potassium. They are rich in mineral salts and vitamins, especiallyvitamin A, B1 (Thiamine) and B2 (Riboflavin).

NUTRITIONAL INFORMATION		
NUTRITIONAL VALUE PER PORTION Portion: 30 grs. / (homemade measure)(*)		
Caloric Value	60 Kcal	%VD2%*
Carbohydrates	16g	4%
Proteins	1 g	2%
Total Fat	0 g	0%
Saturated Fats	0 g	0%
Trans Fats	0 g	0%
Cholesterol	0 mg	0%
Dietary Fiber	1 g	3%
Calcium	10 mg	1%
Iron	0 mg	0%
Sodium	0 mg	0%
Ingredients: raisins without seed + Polish		
(*) % Daily Values based on a diet of 2000 Kcal or 8400 KJ. Daily values can be higher or lower depending on energy needs.		

Conditioning

The product is normally marketed in:

- In bulk, destemmed and polished in a bag of material suitable for contact with the food product, housed in a corrugated cutting box of 10 kg, of adequate resistance and hermetically closed.

Product identification

Each box is identified with a sticker that contains at least the following information, unless requested by the customer:

Product Name: Raisins without Seed
Exporter Data: Company Name or Name, Address, CUIT Number Importer
Data: Company Name or Name, Address, CUIT Number Variety:
Lot: Initials of the variety + year of production + Number of week of elaboration (eg: FL1926, corresponds to the Flame variety of the year of production 2019 week 26 of the calendar)
Date of elaboration: day of beginning of elaboration + month of elaboration + yearor of elaboration.
Expiration date: day of start of elaboration + month of elaboration + year following the year of elaboration.
Net Weight: xx kg
Ingredients: Raisins without seed, vegetable oil.
Origin: San Juan, Argentina
Conservation: In a cool and dry Place

Likewise, each box made is placed a seal with a number called Traceability Number, allows to know the origin of the product when it is already in the client. It is made up of 7 numbers, which have the following meaning:

- Year of Production: 19
- Calendar Week: 26
- Day of the week: 1 (Monday), 2 (Tuesday), 3 (Wednesday), 4 (Thursday), (5 Friday), 6 (Saturday).
- Processed Variety: 1 (Flame), 2 (Arizul), 3 (Sultanina), 4 (Superior).
- Caliber: 1 (Chico), 2 (Medium), 3 (Jumbo).
- Drying Type: 1 (Tradicioinal), 2 (DOV)

Note: When destemming processes are done only, the Lot will be named with a final letter D. For example: FL 1926 D

Product Storage

The finished product must be stored in a clean, dry, cool and closed place, free of insects, pests and contaminants and in conditions of adequate temperature and humidity, avoiding the deterioration of it or its packaging, it should be avoided to store near merchandise that has strong odors.

Shelf Life

Raisins are a very stable product due to the natural drying process in the sun, which gives it intrinsic characteristics such as: low % humidity, variable pH between 3 and 4 and high concentration of sugar; transforming it into a product whose probability of deterioration is very low.

Its shelf life can be extended up to two years, but due to changes in its external physical appearance: greater loss of moisture (giving a dry exterior appearance), sugaring (transforming it into a product of inmogeneous structure due to areas with high sugar concentrations); the limit we take as a shelf life is one year from the date of elaboration.

To determine the shelf life of the product, stability testing was carried out in an external laboratory. The microbiological analysis of the same, a year after being stored under specificconditions, gave within the required parameters. Therefore, we consider that the producthas365 days of useful life.

5.4.) Determination of Intended Use

- Consumer use: the product is ready to be consumed and/or used as an ingredient in other products.
- Sensitive consumers: the product is high in energy content, for that reason it can be consumed in moderation by people who follow a diet to reduce weight.

  People with diabetes can only consume it in moderation and under medical supervision, due to its high carbohydrate content.

  Children under 2 years old are advised to consume it under the supervision of an older one, to prevent drowning.

5.5.) Elaboration of the Flowchart

Attached is Monograph of the Product Process with the description of the stages of the same.

5.6.) On-site confirmation of the Flowchart

The on-site verification of the process diagram is carried out annually by the Production Manager, or in the event of any changes in the processing line.

Verification Date: 06/2019.

Name and Surname	Function	Signature
Amilcar Perez Red	Director and Manager	
Smoked Natacha	Quality Manager	
Julio Lopez	Production and Maintenance Manager	
Nestor Olivera	Responsible for Purchasing, Foreign Trade and Logistics	

5.7.) Compilation of a list of potential hazards related to each phase, conducting a hazard analysis and reviewing measures to control the identified hazards.

(Hazard Analysis Table is attached)

The following types of hazards can be identified:

1) Biological Hazards: The development of pathogenic microorganisms is a significant risk in many foods. Many ingredients and finished products have the potential to contain pathogens; therefore the inclusion of control mechanisms related to microbial development will be an important component of the HACCP plan.
2) Chemical Hazard: some pathogenic microorganisms that develop in food and some species of fungi are capable of forming microbial toxins, harmful to man when consumed; presenting a risk significant in many foods. Likewise, the presence of pesticide residues, used for the prevention of diseases of the raw material, can present a risk.
3) Physical Hazards: Generally called "foreign matter", it is any object/material that may be part of the product being manufactured and that is not planned as part of the final product. Pieces of glass, metal, hard talk, etc. are dangers

potential physical. Foreign matter generally does not present a significant risk, but an adverso effect to health.

4) Allergen Hazards: any additive or product added to the raw material during drying or processing that could give rise to an allergic reaction in the consumer.

5.8.) Criteria for determining Critical Control Points

To determine the PCCs during the raisin production process, a qualitative and quantificative evaluation is carried out with a SafetyMatrix, the hazards that emerge from it as significant are submitted to the decisions.

5.8.1) Matrix For Food Safety

Severity/Severity (consequences)

1. Death
2. Serious Illness
3. Product Recall
4. Customer Complaint
5. Not Significant

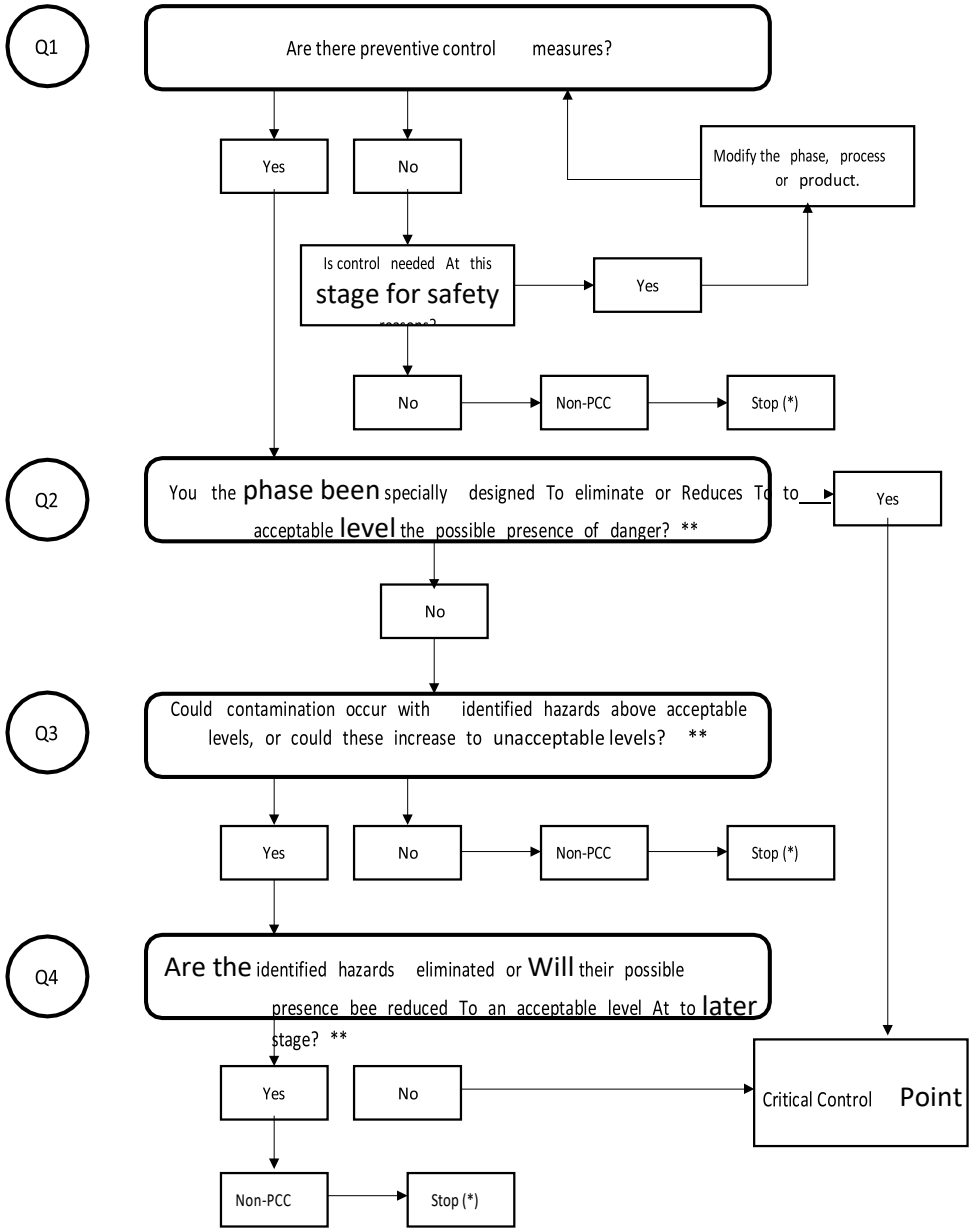
Probability (frequency)

A. Commonly repeated
B. Known to occur
C. Could occur (published)
D. Not expected to occur
E. Not significant

Frequency →	A	B	C	D	E	
Severity/Severity ↓						
1	1	2	4	7		
	3	5	8	12		11
2	6	9	13	17		16
3	10	14	18	21		20
4						23
5	15	19	22	24	25	

- A factor of importance **greater than 10** is considered an acceptable risk, but it may be very reasonable to implement control measures to further minimize the potential hazard.
- A factor of importance **equal to or less than 10,** is considered a significant hazard so it is essential to have an appropriate control measure to manage the identified hazard.

5.8.2) Tree of Decisions



(*) Move to the next identified system hazard described

(**) Acceptable or unacceptable levels need to be defined taking into account the overall objectives when identifying the PCCs of the HACCP Plan

6) Annexes and Registers

Annex I – Description of Stages of the Elaboration Process

Annex II – Hazard Analysis of Stages and Inputs, Definition of CCP, Control Measures Annex III – IV – V – VI – Hazard Analysis: Critical Point Form Control

Annex VII – Hazard Analysis: PCC Deviation Report

7) Archived

It is archived according to the Document and Records Management procedure.

Reviews			
N°	Description of changes	author	date
00	Original version	Elena Soria	11/2013
01	Changed the HACCP team leader. Flowcharts were made. PCC forms were modified.	Elena Soria	04/2015
02	Laser selector is included in the process. The flowchart s have been modified. PcC Analysis is reviewed and forms modified.	Elena Soria	07/2015
03	Team Leader is changed. HACCP Equipment Controllers and Functions are modified.	Carolina Bacha	11/2015
04	Fiesta variety included. Product encoding is modified. The HACCP equipment is modified.	Carolina Bacha	04/2016
05	Processing and PCC Analysis Processes Reviewed	Carolina Bacha	08/2016
06	THE PCC Analysis is reviewed, including the analysis of Gluten-Free and Allergen-free plant and products.	Carolina Bacha	01/2017
07	Batch Encoding and NIT System Modified	Carolina Bacha	06/2018
08	HACCP Equipment Modified	Carolina Bacha	01/2019
09	Batch Encoding Changed	Carolina Bacha	06/2019
10	Logo change update	Carolina Bacha	12/2020

REFERENCE DOCUMENTS	
code	Document title
CAC/RCP 1-1969 Rev. 4-2003	International Code of Recommended Practices - General Principles of Food Hygiene
CODEX STAN 67/1981	Codex standard for Raisins

1) objective

- This manual aims to define the Food Safety and Quality Management System developed and implemented by Agrícola Taranto S.A. to ensure that both products and processes conform to controlled and safe conditions forconsumerhealth, in accordance with current legislation, allow

iinturn to meet the requirements of customers and ensuring that the Plant and the Products made in it, are gluten-free (WITHOUT TACC).

2) Responsibilities

- Address
- Production Manager
- Quality Manager

3) scope

- This procedure covers all processes developed in Agrícola Taranto S.A. for grape processing passes.

4) Definiciones

- Food: any substance or mixture of natural or elaborate substances, which are ingested by man, provide your body with the materials and energy necessary for the development of its biological processes. The designation "food" includes other substances that are entered by habit, customs or as adjuvants, have nutritional value or not.
- Food Safety: ensure that the food does not cause harm to the consumer when it is prepared and/or consumed in accordance with the intended use.
- P eligro: The presence of biologicals, chemicals or physicalagent sthat could cause disease or damage if left uncontrolled.
- HACCP: Hazard Analysis and Critical Control Points.
- Critical Control Point (PCC): a phase in which a check should be applied that is essential to prevent or eliminate a food safety hazard or to reduce it to an acceptable level.
- Hazard Analysis: process of collecting and evaluating hazard information and the conditions that lead to its presence, in order to determine which of them may affect food safety and, therefore, should be included in the HACCP system.
- Decision Tree for PCC: A sequence of questions that help determine whether a checkpoint is a PCC.
- Audit: systematic and functionally independent evolution that aims to determine whether the HACCP Plan is implemented.
- Good Manufacturing Practices: prerequisite manual containing the necessary procedures to achieve quality, inocuous, legal and authentic foods.
- Control: take all necessary measures to ensure and maintain compliance with the HACCP plan.

- FlowChart: a sequence representation of the phases or operations carried out in the production and production of a particular food product.
- HACCP Team: the group of people responsible for developing, implementing, evaluating and verifying that the plan is met in accordance with the provisions.
- Phase: any point, procedure, operation or stage of the food chain, including raw materials, from primary production to final consumption.
- Gravity: the degree of severity of a hazard.
- Critical limit: the maximum/minimum value of a biological, chemical or physical parameter that must be reached in a PCC to prevent, eliminate or reduce to an acceptable level a hazard affecting food safety. Criterion that establishes the acceptability or unceptability of the process at a certain stage.
- Corrective Measure: Measures to be taken when the outcome of SURVEILLANCE or monitoring of PCCs indicates deviations or losses in process control.
- Control Measure: an action or activity that serves to prevent, eliminate or reduce a significant hazard.
- Preventive Measures: is a tool that can be used to control an identified hazard, preventive measures eliminate or reduce the danger to an acceptable level.
- Monitoring: A planned sequence of observations or measurements to determine whether a PCC is under control and prepares detailed records that are subsequently used for verification.
- HACCP Plan: is a written document, based on the principles of HACCP, describing the procedures to be carried out monitoring, verifications and validations of the HACCP.
- Standardized Operational Sanitation Procedures (POES): refers to standardized operating procedures that describe sanitation tasks.
- Operational Procedures: refers to written procedures that describe and explain how to perform a task to achieve a specific purpose, in the best possible way.
- Checkpoint: any stage in the food chain where hazards can be controlled.
- Revalidation: consists of the rethinking of the HACCP Plan against the emergence of a new hazard or a change in the processing process that may affect the hazard analysis.
- Risk: This is the probability of a danger occurring.
- Sanitation: these are actions aimed at maintaining and establishing a state of cleanliness and

disinfection of facilities, equipment and utensils, in order to avoid contamination of food.

- Severity: magnitude of the consequences that can result from a danger.
- HACCP system: a system that allows to identify, evaluate and control significant hazards to food safety.
- Validation: a finding that allows to identify, evaluate and control significant hazards to food safety.
- Verification: non-monitoring activities, but which determine the validity of the HACCP plan and whether the system is implemented in accordance with the plan.
- Without TACC: This is called gluten-free foods ,(protein set), contained in wheat, oats, barley and rye.
- Allergens: This refers to certain proteins that cause food allergies, i.e. intolerances that activate the human immune system, in some cases causing transient and other severe conditions.

5) development

5.1.) HaCCP system scope

The management of Agrícola Taranto determines as the scope of its management system to the work,packaging, storage and dispatchofraisins in the following varieties: Superior, Flame, Sultanina and Arizul.

This system is implemented taking into account the schemas of:

- Good Agricultural Practices, GLOBAL GAP, Version 4.0
- Good Manufacturing Practices, CODEX ALIMENTARIUS (CAC/RCP 1-1969, Rev. 4-2003)
- Requirements for food processing without T.A.C.C.

Agricultural Taranto is committed to complying with the 7 principles of HACCP:

- Identify hazards, estimate risks and establish measures to control them.
- Identify the points where control is critical to food safety management.
- Establish control criteria to meet at those critical points.
- Establish procedures to monitor compliance with control criteria.
- Define the corrective actions to apply when a trap is detected from the limits set in the control criteria.
- Maintain a system of records and documentation about the system.
- Establish procedures to verify the proper functioning of the system.

5.2.) HACCP Team Training

The HACCP team isresponsible for:

- Specify guidelines to adapt processes and products to new international market requirements.
- Distribute all system documentation, and arrange it in each job or sector that requires it.
- Periodically verify that the documentation being used for system deployment is up-to-date, complete and in perfect condition of use.
- Periodically process all HACCP system records.
- Frequently check that the entire HACCP system works properly, correcting, incorporating or removing procedures, instructions, records and any other documentation related to this system.
- Archive the documentation and all documents associated with the quality system.

It shall consist of:

First and Last Name	function	Knowledge and Sector to which it belongs
Amilcar Pérez Tinto	Director and Manager	engineer - Representative of the Directorate. - Review and approve the HACCPManual. - It drives the company's destinations, its responsibility is to maintain the policy and quality objectives. - It provides the necessary means to ensure the implementation and effectiveness of the HACCP system. - Exercises maximum authority in solving Quality problems. - It carries out the general administrative, tax and commercial control of the company.
Julio Lopez	Responsible for Production and Maintenance	Secondary Training - Responsible for the maintenance of equipment and the production line. Site Training BRC Global Standards for Food Safety Issue 8. - Coordinates activities at the grape raisin processing plant,as well as the staff working there.
Smoked Natacha	Responsible Quality	Hygiene and Safety Technique – Internal Auditor BRC Global Standards – Site Training BRC Global Standards for Food Safety Issue 8. - Responsible for the Maintenance of the HACCP system, it tracks the standard and todo what arises from them. - HACCP team leader.

Nestor Olivera	Responsible for Purchasing, Foreign Trade and Logistics	University Training in Bioengineering. Site Training BRC Global Standars for Food Safety Issue 8. - Knowledge in stock and depositmanagement. Responsible for the management of inputs in the plant. - Responsible for the document management, loading and dispatch of the finished product.

5.3.) Product Description

<u>According to Codex Standard for Raisins CODEX STAN 67/1981</u>

Concept: raisins are the product prepared with healthy grapes of varieties that conform to the characteristics *of Vitis vinifera* L. made in an appropriate way to obtain marketable, coated or uncoated raisins.

Essential factors of composition and quality

- Allowed ingredients:

  Vegetable oil that allows raisins not to adhere to each other.

- Quality criteria**:**

  a) Characteristics of maturity: Maturity is indicated by the color, texture and Brix degrees depending on the type of variety concerned.

  b) Maximum humidity content: It must be within a range that allows all the steps in the elaboration to be performed correctly.

  c) Mineral impurities: They should not be present inconditions such as to affect thecomibility or use of the product.

  d) Defects:

  - Pieces or peduncle: a part of the branch or main stem.
  - Pedicelo: small woody stems of length greater than 3 mm that attach the grape to the branch of the cluster, are or are not attached to the raisin.
  - Un ripe or underdeveloped raisins: Son raisins that have little weight and whose lack of sugary tissues indicatesincompletedevelopment, are completely wrinkled and virtually lack pulp and are hard.
  - Damaged raisins: raisins affected by sunburn, cuts in the skin, mechanical damage, or other similar defects that severely affect the appearance, comesitability, quality

of preservation or conditions for transport.

- Sugary raisins: Theseare the raisins with external or internal sugar crystals that are very visible andseriously affect theirpect.

- Tolerancesfor defects: These are defined tosin the current data sheet.
- Food Additives (Maximum Dose) Vegetable Oil: 5 g/kg

variety

- Sultanine: ellipsoidal and elongated grapes, ovoid type. With golden white berries. Medium-sized and fleshy pulp with a neutral flavor. Its clusters are large, conical and elongated. Of brotation andearly maturation, from beginning to mid-January.
- Seedlesstop : From berries larger than sultanine, yellowish green to pale yellow, firm soothing and amoscatelado flavor. Its clusters are uniform and medium. Vigorous, not very productive strain. Yolk fertility increases in warm climates. It is early ripening, 15 days before Sultanine and before Flame.
- Flame Seedless: From small to medium berries bright red to pink attempt. Very thin and thin sock. Crispy, firm and colourless pulp with a sweet taste. It usually has traces of thin white seeds, which vary from period to period, but are usually not noticed as the crunchy pulp. Its clusters are medium and light, with firm, degreasing-resistant brooms. Very vigorous strain and high yields. Very good fingertip fertility, early maturation, three weeks before S ultanine.
- Arizul or 351: Small ellipsoidal berry grape, golden yellow, with fleshy pulp and neutral flavor. Medium cluster, full and conical. Very good performance, with very good fingertip fertility. Maturation at the end of February, early March.

  initial:

- Sultanina: **SU**
- FI **Party**
- Top: **SP**
- Flame: **FL**
- Arizul: **AR**

Nutritional Table

Grape raisins is one of the most energetic and complete foods, low in fat. They provide quality proteins similar to that of red meats, as well as being a good source of potassium. They are rich in mineral salts and vitamins, especially vitamin A, B1 (Thiamine) and B2 (Riboflavin).

NUTRITIONAL INFORMATION		
NUTRITIONAL VALUE PER PORCION Size: 30 grs. / (home measurement)(*)		
Calorie Value	60 Kcal	%VD2%*
carbohydrates	16g	4%
proteins	1g	2%
Total Fats	0g	0%
Saturated Fats	0g	0%
Trans Fats	0g	0%
cholesterol	0 mg	0%
Food Fiber	1g	3%
calcium	10 mg	1%
iron	0 mg	0%
sodium	0 mg	0%
Ingredients: grapes passed without seed + Brightener		
(*) % Daily Values based on a diet of 2000 Kcal or 8400 KJ. Daily patientsmay be larger or lower depending on energy needs.		

conditioning

The product is normally marketed in:

- Inbulk, destemmed and polished in a bag of material suitable to be in contact with the food product,housed in corrugated corrugated box of 10 kg,of adequate resistance and hermetically closed.

Product identification

Each box is identified con a sticker containing at least the following data, unless requested by thecustomer:

Product Name: Grape Passes Without Seed
Exporter Data: Social Reason or Name, Address, ITC Number
Importer Data: Social Reason or Name, Address, ITC Number
Variety:
Lot: Initialis of the variety + year of production + No of week of production (e.g. FL1 926, corresponds to the Flame variety of the year of production 2019 weeks 26 of the calendar)
Date of production: start of production day + month of production + year of production.
Expiration date: start day of production + monthof production + year or followingthe year of production.
Net Weight: xx kg
Ingredients: Grape passes without seed, vegetable oil.
Origin: San Juan, Argentina
Preservation: In a cool,dry place, odor-free at ≤ 24oC.

Likewise each manufactured box is placed a stamp with a number called Traceability Number, allows to know the origin of the product when it is already in the customer. It consistsof 7 numbers, which have the following meaning:

- Year of Production: 19
- Calendar Week: 26
- Day of the week: 1 (Monday), 2 (Tuesday), 3 (Wednesday), 4 (Thursday), (5 Friday),6 (Saturday).
- Processed Variety: 1 (Flame), 2 (Arizul), 3 (Sultanina), 4 (Superior).
- Calibre: 1 (Boy), 2 (Medium), 3 (Jumbo).
- Drying Type: 1 (Traditional), 2 (DOV)

Note: When destemming processes are doneonly, the Batch will be named with a final letter **D. For example: FL 1926 D**

Product Storage

The finished product must be stored in a clean, dry, fresh and closed place, free of insects, pests and contaminants and under adequate temperature and humidity conditions, avoiding deterioration of the same or its packaging, it should be avoided to store near goods that have strong odors.

Life

Theraisin is a very stable product due to the natural drying process in the sun, which gives it intrinsic characteristics such as: low % Humidity, variable pH between 3 and 4 and high concentration of sugar; transforming it into a product whose probability of deterioration is very low.

Its service life can be extended up to two years, but because there are changes in its external physical appearance: greater loss of moisture (giving a dry exterior appearance), sugaring (transforming it into a product of un homogeneous structure due to areas with high concentrations of sugar); the limit we take as a shelf life is one year from the date of production.

Inorder to determine the shelf life of the product, stability testing was performed in the external laboratory. Microbiological analysis of the same, as it was stored under specific conditions, gave within the required parameters. Therefore we consider that the product has 365 days of service life.

5.4.) Determination of Expected Use

- Consumer Use: The product is ready to be consumed and/or used as an ingredient in other products.
- Sensitive consumers: the product is high in energy content, so it can be consumed in moderation by people who follow a diet to lose weight.

  People with diabetes can only consume it sparingly and under medical control, due to its high carbohydrate content.

  Children under 2 years of age are advised to consume it under the supervision of an eldest, to prevent drownings.

5.5.) Elaboration of the FlowChart

Attached Is Monograph of the Productic Process with the description of the stages of the product process.

5.6.) Con-site onfirmation of the FlowChart

On-site verification of the process diagram is carried out on an annual basis by the Production Manager, or against any changes made to the processing line.

Verification Date: 06/2019.

First and Last Name	function	signature
Amilcar Pérez Tinto	Director and Manager	
Smoked Natacha	Quality Manager	
Julio Lopez	Responsible for Production and Maintenance	
Nestor Olivera	Responsible for Purchasing, Foreign Trade and Logistics	

5.7.) Compilation of a list of possible hazards related to each phase, carrying out a hazard analysis and examination of measures to control identified hazards.

(Hazard Analysis Table attached)

The following types of hazards can be identified:

1) Biological Hazards: The development of pathogenic microorganisms is a significant risk in many foods. Many ingredients and finished products have the potential to contain pathogens; therefore the inclusion of control mechanisms related to microbial development will be an important component of the HACCP plan.
2) Peligro Químico: tosome pathogenic microorganisms that develop in food and some fungal species are able to form microbial toxins, harmful to man when consumed; presenting a significant risk in many foods.

   In addition, pesticide residues, used for the prevention of diseases of the raw material, may be irrigate.
3) Pphysical eligros: generally called "foreign matter", is any object/material that may be part of the product that is being manufactured and that is not planned as part of the final product. Pieces of vineriver, metal, hard plate, etc. onpotential physicalhazards. Foreign matter generally does not present a significant risk, but an adverse health effect.
4) Allergen Hazards: any additive or product added to the raw material during drying or processing that could give rise to an allergic reaction in the consumer.

5.8.) Criteria for determining Critical Control Points

To determine PCCs during the grape raisin processing process, a qualitative-quantification assessment iscarried out with a SafetyMatrix, the hazards that result from it as significant are subjected to the decision tree.

5.8.1) Matrix Method for Food Safety

Severity/Severity (consequences)

1. death
2. Serious Illness
3. Product Recall
4. Customer Complaint
5. Not Significant

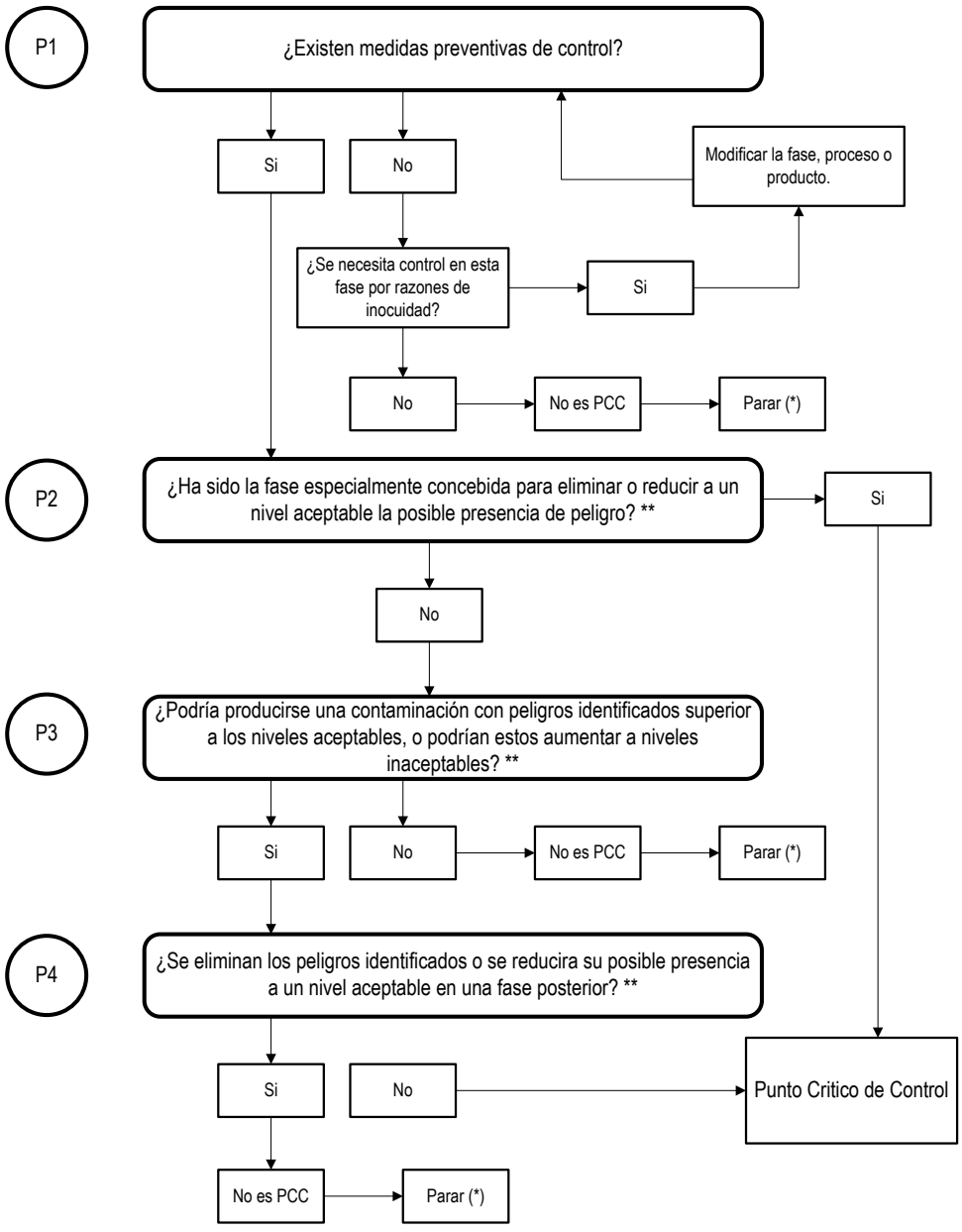
Probability (frequency)

A. It is commonly repeated
B. It is known to occur
C. Could occur (published)
D. It is not expected to occur
E. Not significant

frequency →	to	B	C	D	E
Severity/Severity					
1 ↓	1	2	4	7	11
2	3	5	8	12	16
3	6	9	13	17	20
4	10	14	18	21	23
5	15	19	22	24	25

- A factor of **importance greater than 10** is considered an acceptable risk,but it can be veryreasonable to implement control measures to further minimize the potential danger.
- A factor of importance **equal to or less than 10**is considered asignificant hazard so it is essential to have an appropriate control measure to manage the identified hazard.

5.8.2) Decision Tree



(*) Pasar al siguiente peligro identificado del sistema descrito
(**) Los niveles aceptables u inaceptables necesitan ser definidos teniendo en cuenta los objetivos globales cuando se identifican los PCC del Plan HACCP

6) Annexes and Records

Annex I - Description of Stages of the Elaboration Process

Annex II - Stage and Input Hazard Analysis, PCC Definition, Control Measures

Annex III - IV – V – VI - Hazard Analysis: Critical Control Point Form

Annex VII - Hazard Analysis: PCC Diversion Report

7) Archived

It is archived according to Document and Records Management procedure.

taranto AGRICOLA	PO N° 13	RECOVERY OF PRODUCT RECALL			
MANAGEMENT INTEGRATEDOF THE QUALITY	Category Regulations	Date of Revision	Number of Version	Approved by	Page
	Procedure	12/20	04	Team HACCP	1 of 3

REVIEWS			
Number	Understanding the changes	Author	Date
00	Original version	Elena Soria	11/2013
01	An Annual Recall Drill is included	Carolina Bacha	06/2016
02	Document development is updated	Carolina Bacha	08/2019
03	Contact List included	Carolina Bacha	05/2020
04	Logo change update	Carolina Bacha	12/2020

REFERENCE DOCUMENTS	
Code	Document title
CAC/RCP 1−1969 Rev. 4−2003	Hazard Analysis and Critical Control Point System
Standard NM 324 − 2010	Good Manufacturing Practices
PG N° 02	Food Quality and Safety Manual

1) Objectives
   - Establish a methodology for the recovery of the product, in order to protect the consumer from possible adulterations or contaminations.
   - Protect the image of the product and the reliability of the company.
2) Responsibilities
   - Manager
   - HACCP Team
3) Scope
   - The procedure applies to the entire processed product.
4) Definitions
   - No definitions.
5) Development

   Three recall classes are defined according to the characteristics of the detected problem:

   Recall Class I: when the products involved could put the consumer at risk of severe death or harm. In this case, the product can be removed from its location by voluntary decision of the company or at the request of a national or international health authority. Since this type of Recall

Implies high risk to the health of the consumer must be done urgently and verify that it is located and removed in 24 hours.

Recall Class II: when the products involved could put the health of the consumer at risk. The risk involvesmporal or reversible damage through medication. The product can be removed from its location by voluntary decision of the company or at the request of a national or international health authority. Since this type of Recall involves a risk to the health of the consumer,itmust be carried out urgently and verify that the lot has been located and removed in 72 hours.

Recall Class III: when the products involved do not present risks to the health of the consumer but could affect the image of the product or the reliability of the brand. In this case, the product can be removed from its location only by voluntary decision of the company. This type of Recall does not require urgency, but must be resolved within a week.

Between a claim of any kind in the external or internal market, the decision of the action to be taken goes directly through the management of the company.

The common steps to follow as a general policy of the company are:

1) Ask the customer by phone or via email forinformation about the causes of their claim and data of the departure (date of receipt, variety, NT, etc.), ask for photographs of the defects found if applicable, and determine which is the problem lot (number of boxes).
2) Analyze sample witness filed in plant.
3) Evaluate results against original laboratory analysis performed of the variety and corresponding batch.
4) Determine whether the cause of the claim was a diversion during processing or an external factor (stowage and storage conditions at destination, transportation, packaging materials, etc.).

   With the result of the investigation, the Manager and the HACCP Team will determine if it is necessary to perform the Recall,the class of the same and the time you have to perform it. The relevant authorities where appropriate and the Accreditation Body shall be informed.

   To perform the physical recovery of the product, the following instructions must be followed according to the market:

   - Internal market: the customer must be provided with accurate batch information in

question. The same must contact those responsible for the marketing channel involved and intervene the lot and return it to the distribution center or final disposal.

- Export: the importer must be provided with the batch information inquestion. Once the location of the product has been identified, the Recall team must articulate the actions to intervene and seize or take other measures on the batch.

The recovery ends once the company makes a decision regarding the final disposal of the product. Once the process is complete, an analysis of the causes must be carried out and the corrective actions taken must be documented.

5) The claim must be registered in the Registry of Non-Conformity No. 03.

6) Drill

A product recall drill must be carried out annually in compliance with all the requirements of this procedure in order to verify if the recovery times are met.

7) Annexes and Registers

Registration of Non-Conformity Nº 03.

Annex I – Contact list for Government Authorities and clients

8) Archived

They are archived according to PG N° 01 Document and Records Management

taranto AGRICOLA INTEGRATED QUALITY MANAGEMENT	PO No. 13	**PRODUCT RECOVERY** **Recall**			
	Regulatory Category	Review Date	Version Number	Approved by	page
	procedure	12/20	04	HACCP team	1 of 3

Reviews			
number	Description of changes	author	date
00	Original version	Elena Soria	11/2013
01	A Recall ANual Simulation is included	Carolina Bacha	06/2016
02	The development of the document is updated	Carolina Bacha	08/2019
03	Contact List included	Carolina Bacha	05/2020
04	Logo change update	Carolina Bacha	12/2020

REFERENCE DOCUMENTS	
code	Document title
CAC/RCP 1-1969 Rev. 4-2003	Hazard analysis and Critical Control Points System
NM Standard 324 - 2010	Good Manufacturing Practices
PG No. 02	Food Quality and Safety Manual

1) Objectives

- Establish a methodology for product recovery, in order to protect the consumer from possible adulteration or contamination.
- Protect product image and company reliability.

2) Responsibilities

- manager
- HACCP team

3) scope

- The procedure applies to the entire processed product.

4) definitions

- No definitions.

5) development

Three recall classes are defined according to the characteristics of the detected problem:

Recall Class I: when the products involved could put the consumer at risk of severe death or harm. In this case, the product may be removed from its location by voluntary decision of the company or at the request of national or international health authority. Since this type of Recall involves high risk to consumer health it must be done urgently and verify that it is located and removed within 24 hours.

Recall Class II: when the products involved could put consumer health at risk. The risk involves temporary or reversible damage through medication. The product may be removed from its location by voluntary decision of the company or at the request of national or international health authority. Since this type of Recall involves risk to consumer health it must be done urgently and verify that the batch has been located and withdrawn in 72 hours.

Recall Class III: when the products involved pose no risk to consumer health but could affect the product image or brand reliability. In this case, the product may be removed from its location only by voluntary decision of the company. This type of Recall does not require urgency, but must be resolved within a week.

If you file a claim of any kind in the external or internal market, the decision of the action to be taken passes directly through the management of the company.

Common steps to follow as a general company policy are:

1) Ask the customer by telephone or mail for information about the causes of their claim and item details (date of receipt, variety, NT,etc.) , ask for pictures of the defects found if applicable, and determine what is the problem lot (number of boxes).
2) Analyze archived witness sample in plant.
3) Evaluate results against original laboratory analysis performed of the corresponding variety and batch.
4) Determine whether the cause of the claim was for a diversion during processing or by an external factor (styba and storage conditions at destination, transportation, packaging materials, etc.) .

   With the result of theinvestigation, the Manager and the HACCP Team willdeterminen if it is necessary to perform the Recall, the class of the same and the time it has to perform it. The relevant authorities shall be informed where appropriate and the Accreditation Agency.

   To perform physical recovery of the product, the following instructions should be followed according to the market:

   - Internal market: the customer must be provided with accurate information about the batch in question. It must contact the responsible of the marketing channel involved and intervene the lot and return it to the distribution center or final disposal.

   - Export: The importer must be provided with the information of the batch in question.

Once the location of the product has been identified, the Recall team must articulate the actions to intervene and seed or take other measures on the batch.

Recovery ends once the company makes a decision regarding the final disposal of the product. Once the process is complete, an analysis of the causes and document the corrective actions taken should be carried out.

5) The claim must be settled in The Nonconformance Register No. 03.

6) drill

An annual product recall drill must be performed in compliance with all the requirements of this procedure in order to verify whether recovery times are met.

7) Annexes and Records

Non-Conformity Registration No. 03.

Annex I - Contact list for Government Authorities and customers

8) Archived

Archived according to PG No. 01 Document and Records Management

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

SGS

BRCGS FOOD SAFETY

Thank you for having your BRCGS audit with SGS
This Corrective Action Request contains important information on how to close any non-conformity that may have been identified
It also contains the BRCGS Guidance on how to use the BRCGS Directory.

COMPANY NAME	AUDIT TYPE	BRC SITE CODE	SGS CONTRACT NUMBER
Agrícola Taranto S.A	Announced		**AR/SJ 20130708**
DETAILS OF ADDITIONAL MODULES AUDITED, AND OTHER AUDITS CONDUCTED AT THE SAME VISIT			

CLOSE OUT DUE DATE: 21 CALENDAR DAYS FROM AUDIT (or *refer to individual scheme requirements for initial audits*)	2021-07-22	**PLANNED CLOSURE DATE ON SITE or REMOTELY** *(Where required)*	Click here to enter a date.

1. AUDITOR CONFIRMATION THAT NON-CONFORMANCES WERE DISCUSSED AT TIME OF IDENTIFICATION AND ISSUED AT THE CLOSING MEETING **2. DECLARATION THAT ALL SGS TEAM MEMBERS DO NOT HAVE A CONFLICT INTEREST WITH THE SITE(S) AUDITED** ***(Please note - even if the team member only attended for part of the audit and/or when there have been 0 NCs raised this is all still applicable)***			
SIGNED	NAME	POSITION	DATE
	Valeria B. Hidalgo	Lead Auditor	2021-07-01

AUDIT DAY *(mark with * if remote)*	**DATE**	**START TIME** (to nearest 5 minutes)	**END TIME** (to nearest 5 minutes)
DAY 1	**2021-06-30**	**9:00**	**18:00**
DAY 2	**2021-07-01**	**9:30**	**18:30**
DAY 3			
DAY 4			

AUDITED SITE ACCEPTANCE OF NON-CONFORMANCES & AUDITOR ATTENDANCE **If non-conformities cannot be corrected within 28 days the audit will be considered as failed, unless a prior concession is requested**			
SIGNED	NAME	POSITION	DATE
			2021-07-01

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

Add a * for any non-conformity raised on a remote audit

To be completed by the Lead Auditor				TO BE COMPLETED BY THE SITE			
Grade	**Number**	**Requirement Ref**	**Details of the non-conformity identified**	**Corrective action taken** What was done to immediately close the non-conformity?	**Proposed preventative action plan to prevent recurrence** What additional actions will be taken during the next 12 months to ensure the non-conformity does not occur again?	**Root Cause Analysis** (short description of the analysis by the company of how they have identified the root cause of the problem)	**Description of the evidence provided** (Photos must supplied individually and not be embedded in a PDF or other document)
mi	1	2.5.1	No se ha documentado la etapa de fumigación con fosfuro de aluminio al producto terminado	Se modificó el diagrama de flujo vigente, se incluyó como parte del proceso la fumigación de producto terminado, tal cual se realiza rutinariamente.	Las futuras revisiones del Diagrama de flujo estarán a cargo del líder de inocuidad junto con el supervisor de producción para su documentación. La verificación del mismo se realizara con todo el equipo de inocuidad en conjunto tanto de manera documental como in situ. De esta manera se documentará entre dos personas para evitar omisiones y se someterá durante la verificación documental e in situ a la revisión de todo el equipo en conjunto.	Se omitió incluir en el diagrama de flujo la etapa de fumigación de producto terminado que se hace cada 15 días de la misma manera que para materia prima. Dicha omisión fue ocasionada porque la documentación del diagrama de flujo la realizo únicamente el líder de equipo y luego la verificación in situ del mismo la realizo todo el equipo de inocuidad en conjunto.	REG Nª 45 V08 Diagrama De Flujo
mi	2	2.9.1	Límites críticos: no se han documentado directrices claras para la definición de los límites críticos del punto crítico de control	Se redefinieron los límites críticos de cada punto de control, de manera medible con directrices claras.	La definición de cualquier limite o especificación que se implemente o modifique, será con redacción clara, concisa y especifica dando ejemplos en los casos que sea necesario, para no generar dudas a la hora de decidir si un parámetro se cumple o no.	El límite de control de PCC1 (Cloro) indicaba cloro residual pero las tiras reactivas usadas miden cloro libre. El sistema de medición anterior media cloro residual. Se arrastró error de redacción. PCC2 mencionaba presencia de contaminantes sin detallar claramente el	Anexo III PCC1 V09 Anexo IV PPC2 V07 Anexo VI PCC4 V09

						limite critico de cada uno, rutinariamente el alerta en línea de proceso se daba con la presencia de cada uno de ellos. PCC4, los límites críticos se encuentran detallados claramente según los estándares utilizados para cada patrón.	
mi	3	2.10.2	No se han documentado actividades de verificación para los PCC; las actividades de verificación documentadas son las mismas que para el monitoreo y con igual frecuencia.	Se revisaron las frecuencias de verificaciones y las acciones de verificación de manera de tomar acciones a tiempo en caso de ser necesarias. Nueva Versión de cada formulario de identificación de Puntos Críticos de Control.	Se diferenciaran claramente las acciones de monitoreo de las acciones de verificación controlando así que el sistema implementado asegure los resultados deseados con un método efectivo en tiempo y forma para actuar y evitar desvíos del proceso.	PCC1 la verificación que se hacía era solo un control de la actividad de monitoreo. No se verificaban los valores obtenidos de cloro. Se planteó ahora un control en momentos diferidos con los de monitoreo para asegurar los valores. PCC2 se hace verificación con muestreo de producto terminado e inspección 100% de la caja muestreada por pallet. PCC4 no se verificaban parámetros de trabajo del equipo con una frecuencia estipulada. Solo se repetía el monitoreo en diferentes momentos del proceso.	Anexo III PCC1 V09 Anexo IV PPC2 V07 Anexo VI PCC4 V09

mi	4	2.9.2	No se ha documentado la validación del punto crítico de control n° 1	Se documentó la validación en formato informe con los resultados de análisis microbiológicos de producto terminado, incluyendo los últimos años.	Toda validación que se realice de etapas de procesos se dejara documentada bajo el formato REG N° 31 de versión vigente. Anualmente se verificara que la validación de todos los PCC este actualizada y documentada.	Se controlaba la efectividad el del PCC con la recopilación histórica de datos microbiológicos de producto terminado, se analizaba el registro periódicamente, pero por omisión, no se documentaba en formato de informe de validación.	REG N° 31 V01 Informe N°5 Validación de PPC1
mi	5	3.4.1	No se ha documentado la evaluación de riesgo para determinar la frecuencia de auditoría a lo largo del año. Se evidencia que, si bien las auditorías internas se realizan, no se respeta la programación documentada en Reg 46 Rev 02.	Se incluye en la Matriz de Riesgos la evaluación para determinar frecuencia de auditorías de los diferentes ítems requeridos.	A partir de la fecha, con implementación completa del SGIA que cumple con BRCGS, se evaluara anualmente la necesidad de modificar la frecuencia del Plan de auditorías apuntando a la calidad y seguridad del sistema de gestión.	No se documentó dentro de la Matriz de Riesgos la frecuencia de auditorías porque se consideró el mínimo de una Auditoria Anual para lograr auditar al menos todos los ítems una vez previo a la auditoria externa.	REG 78 V01 Matriz de Riesgos REG N° 46 V02 programa Anual de Auditorias
mi	6	3.5.1.3	Si bien el sitio ha implementado un sistema de monitoreo continuo de evaluación de desempeño del proveedor de materia prima que incluye visitas a las fincas para evaluar que se realizan las aplicaciones de fitosanitarios y se realizan las labores pertinentes; no se ha documentado un procedimiento que define las actividades que se realizan.	Se modificó PO Nº 46 V02 Gestión Comercial en el que se incluyeron frecuencia e ítems a informar de manera trimestral sobre el estado de materia prima a recibir en planta.	Cualquier insumo, materia prima o producto que ingrese a planta para ser parte del proceso, debe quedar incluido y alcanzado por el SGIA de planta, documentando al mismo según corresponda.	Si bien rutinariamente se hacen visitas a fincas por parte de dirección, con revisión de plan fitosanitario, verificaciones de aplicaciones y trabajos realizados, cosecha y secado; se omitió incluir en un procedimiento esta rutina, por considerar que la materia prima es propia de la empresa.	PO N° 46 V02 Gestión Comercial

mi	7	4.10.3.3	Si bien el sitio ha documentado un procedimiento de Control de equipos de material extraño PO N° 28 Rev.08; no se ha incluido el control de la sensibilidad del equipo en la operación; durante el recorrido por las instalaciones se verifica que la sensibilidad en la cual el detector de metales estaba trabajando era menor a lo establecido en certificado de calibración anual del equipo.	Se identificó todo el producto elaborado durante los días 28, 29 y 30/06/2021 como Producto No Conforme. Se restablecieron los parámetros del equipo Detector de Metales, según calibración y se reproceso en esta etapa todas las cajas producidas. Se generó el desvío correspondiente N° 54	Se modifica el PO N°28. Se plantean acciones correctivas para los casos en que el equipo detecte falsos positivos. Se incluye la verificación de las condiciones de trabajo del equipo Detector de Metales. Se recapacita al personal afectado a la etapa (Supervisor Producción, Personal de Gestión de Calidad y Operarios de equipo DM y PCC N° 04)	El detector de metales estaba trabajando con una sensibilidad menor a la de calibración y de seteo rutinario. Porque el producto en proceso tenia agua en superficie y esto hacía sonar reiteradamente al equipo rechazando falsos positivos. No se debió modificar el seto del equipo sino tomar una acción correctiva de segregar el producto como rechazado y aguardar a que la humedad el mismo se establezca y volver a controla el producto elaborado, según PO N° 28.	Fotos durante el reproceso del producto No conforme. PO N° 28 V09. Capacitación del personal. REG N° 19 Control Detector de Metales V08
mi	8	4.11.8.2	La empresa deberá documentar las medidas correctivas que deban adoptarse cuando los resultados de la vigilancia indiquen que no se ha cumplido un límite de control o que existe una tendencia al alza de positivos.	Se revisó y modifico el REG N° 58 Monitoreo Ambiental, incluyendo las acciones a seguir en los casos que se obtengan valores fuera de especificación.	En todos los casos en los que la Empresa aplique un control o monitoreo nuevo deberá documentar también medidas correctivas para los resultados fuera de criterios de aceptación estipulados.	El REG N° 58 V00 incluía criterios generales y definiciones, así como el muestreo aplicado a superficies y ambientes pero no detallaba las acciones a seguir en casos de positivos. Se consideró únicamente armar una base histórica de datos para conocer la situación inicial de la empresa.	REG N° 58 V01 Vigilancia Ambiental

mi	9	4.14.2	No se ha documentado la evaluación de riesgo para la determinación de la frecuencia de las aplicaciones	Se solicitó al proveedor entregue la documentación correspondiente al diagnóstico y análisis de riesgo realizado para la ubicación de las estaciones de monitoreo y la frecuencia de aplicaciones del año en curso.	En la revisión Anual correspondiente a Manejo Integrado de Plagas se verificara y controlara contra procedimiento vigente, el informe anual del proveedor, su diagnóstico y se definirán y dejaran asentadas en la minuta de reunión las condiciones de trabajo aprobadas para el año siguiente.	EL procedimiento de MIP PO N° 19 V04 define, tal cual lo acordado con el proveedor una evaluación inicial documentada de Diagnostico y Evaluación de Riesgos y una Planificación Anual del Servicio, con sus reportes de cada visita y un resumen mensual y anual. Si bien los reportes semanales se controlan y firman, el proveedor no entrego el Análisis de riesgo inicial y la planificación anual, lo cual no fue detectado por el equipo por no hacer el control y verificación contra el documento correspondiente.	PO N° 19 V04 PO CRISA MIP Rev 05-20 P5-F07 Diagnostico y Evaluación POES-F14 Informe Anual
mi	10	5.3.1	No están documentados los requisitos de etiquetado de todos los países en los que se comercializa el producto.	Se completó El REG N° 56 V01 Matriz Normativa con los requerimientos de todos los países a los que la empresa comercializa actualmente.	Con cada venta concretada a un país nuevo, se revisara la normativa que contempla dicho país y se incluirá la misma en el registro de Matriz Normativa.	Se consideró en la matriz normativa los principales países a los que se exporta considerando los referentes de la industria de pasas. No se contemplaron individualmente cada uno de los países ya que los clientes aprobaron previo a concretar la compra	REG N° 56 V01 Matriz Normativa

						las especificaciones de producto terminado de nuestra empresa o enviaron una especificación particular para ser cumplida.	
mi	11	5.6.1.1	No se ha documentado en Programa de análisis los métodos y los límites especificados para cada determinación	Se documentaron en el registro REG Nº 68 Cronograma de Análisis Externos los métodos analíticos y límites críticos de los análisis a programados.	Al incluir en el mismo registro de Cronograma de análisis externos los Métodos analíticos y los límites de aceptación, cada vez que se requiere un análisis, esta matriz permitirá a cualquier persona de la organización, controlar los resultados recibidos contra la especificación a cumplir.	No se habían documentado los métodos analíticos a requerir para cada análisis, solo se coordinaban con el laboratorio contratado y los límites de aceptación estaban documentados en diferentes documentos (Especificación Producto Terminado, especificación de materias primas, monitoreo ambientales, etc.)	REG N° 68 V01 Cronograma de Análisis Externos – Matriz de Análisis externos / Método / Limites.
Mi	12	6.2.3	Control de etiquetado: no hay evidencia suficiente para demostrar que el control de etiquetado se realiza al inicio, durante y al finalizar el envasado	Se modificó el registro de Uso de Etiquetas para dejar datos del proceso de etiquetado con controles al inicio, medio y final tanto del etiquetado como del producto y la caja final.	Se verificara por parte de Control de Calidad, durante el proceso de pegado de etiquetas en producto terminado la correspondencia con Lote, NIT de cajas y cantidades.	El proceso de etiquetado se realiza una vez definido el cliente de destino, en consecuencia CC imprime en el momento las etiquetas y el Supervisor de Producción asigna y controla la tarea dejando registro pero se omitió una verificación firmada del proceso en los diferentes momentos	REG N° 53 V01 Uso de Etiquetas LUP N° 17 V01 Uso e Impresión de Etiquetas de Producto Terminado

						inicio, medio y final. Que se incluyó modificando el registro correspondiente.		
mi	13	7.4.3	El sitio no ha contratado una empresa para el lavado de ropa del personal	Se contrató un servicio de lavandería (Empresa 5aSec) previa visita de reconocimiento y auditoria del sitio. Se firmó acuerdo de proveedores.	Para evitar cualquier riesgo de contaminación involuntaria o manipulación inadecuada, es que la empresa se hará cargo del lavado de uniforme con un servicio contratado que asegure condiciones controladas de manipulación. Se incluye al proveedor en Plan de Auditorias y evaluación de Proveedores.	El personal cuenta con dos juegos de ropa por temporada y se los instruyo correctamente el en procedimiento de lavado especial y segregado, se le entrego instructivo para el lavado de la misma y no se observó en ningún momento malas condiciones del tratamiento dado.	Acuerdo de Proveedores/Factura Política de Uso de Ropa V01 LUP N° 20 V 01 Uso y Cuidado de Uniformes REG N° 40 Visita de Reconocimiento al proveedor	

The BRCGS Directory is the official database of all BRCGS audits. The Directory www.brcdirectory.com

As your certification body, we will add your full audit report document plus your certificate itself to the Directory as a PDF. This will occur soon after the certification decision has been made.
The Directory will notify you by email as soon as your audit report is available. You can then log in to the Directory to view, share or download the full audit document.
The Directory also archives all previous audit documents added since 2008.
Your certificate details will be automatically listed on a publicly accessible Directory. If you wish to have your certificate data hidden from public view, please notify us.
We are responsible for maintaining your site name, address, certification content, dates and status.

Site code
Each of your audited sites is allocated a unique seven-digit reference number known as a site code which can be found on your audit report and certificate. Each site code is site-specific and remains the same for each audit conducted there, regardless of auditing certification body or audit status. You can locate the listing for any certificated site on the Directory by adding the site code to the Site Code search field. If no results are returned for a search, contact BRCGS to confirm authenticity.

Audit sharing
The BRCGS Directory allows you to share your audit documents with customers. This includes retailers, manufacturers, suppliers, brand owners and other specifiers. As the audit owner, you can create or cancel sharing at any time. All sharing changes take immediate effect. When audit sharing is set up, customers will be able to access your full current, archived and future audit documents (as they become available) without any further administration.

Your suppliers can also share their audit with you on the Directory.
You will be able to access their full audit report and certificate data. You will be instantly notified if their certification expires or is withdrawn. Audit documents shared with you on the Directory cannot be edited by the audit owner. As such, audits obtained via the Directory can be considered as complete and authenticated.

Supplier approval best practice
To ensure you're receiving authentic and up-to-date certification data, BRCGS recommends you ask your external BRCGS-audited suppliers to share their audits with you via the Directory. If you do still accept audit documents via email, authenticate document content via brcdirectory.com. Training literature describing how to access shared audits, and share your own, is available in the Information area of the Directory.
The Directory also provides you with a reporting tool, allowing you to export and assess audit data in Microsoft Excel.

BRCGS Participate brcgsparticipate.com
BRCGS Participate is an online information platform for BRCGS certificated sites and Delivery Partners. The site provides you with exclusive access to all BRCGS publications, webinars, case studies, white papers and reports. It offers you the most convenient and flexible way to access all the content produced by BRCGS.

BRCGS Compliance integrity programme

Certification body star rating
BRCGS assess compliance of your certification body to BRCGS contractual requirements and feedback into a five-star performance rating published every six months. This rating reflects the overall management of the BRCGS certification scheme by the certification body head office, rather than an individual auditor or audit.

Feedback
BRCGS welcomes feedback which helps to continually improve the certification scheme. There are several feedback options:

- A survey will be sent (via enquiries@brcgs.com) following your audit to get your feedback on our performance.
- For complaints or appeals, in the first instance you should discuss with us as your certification body, however BRCGS have a formal, confidential online complaints system, Tell BRCGS – tell.brcgs.com
- Issues at certificated sites may also be reported via Tell BRCGS.

Auditing the auditors - Ensuring consistent challenging audits
BRCGS audits your certification body via:

- auditing of head office process controls;
- accompanying an auditor to a site during a BRCGS audit to see how they work (a 'witness audit');
- sampling of certificated sites by visiting the site to review the details the auditor has recorded within the audit report. These visits may be announced or unannounced.

BRCGS Academy brcgs.com/training and **www.brcgs.com/events**
The BRCGS Academy is the central provider of training on the BRCGS Standards. BRCGS and their Approved Training Providers offer a range of training courses to ensure sites and manufacturers have the very best information and training to apply the BRCGS Standards throughout their business.
BRCGS also runs a programme of events throughout the year to support your learning and development. Visit brcgs.com/training and www.brcgs.com/events to find out more.

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

BRCGS FOOD SAFETY

Thank you for having your BRCGS audit with SGS
This Corrective Action Request contains important information on how to close any non-conformity
It also contains the BRCGS Guidance on how to use the BRCGS Directo

COMPANY NAME	AUDIT TYPE	BRC SITE CODE
Agrícola Taranto S.A	Announced	
DETAILS OF ADDITIONAL MODULES AUDITED, AND OTHER AUDITS CONDUCTED AT TH		

CLOSE OUT DUE DATE: 21 CALENDAR DAYS FROM AUDIT (or *refer to individual scheme requirements for initial audits*)	2021-07-22	**PLANNED CLOSURE DATE ON SITE or REMOTELY** *(Where required)*

1. AUDITOR CONFIRMATION THAT NON-CONFORMANCES WERE DISCUSSED AT TIME OF IDENTIFICATION A **2. DECLARATION THAT ALL SGS TEAM MEMBERS DO NOT HAVE A CONFLICT INTEREST WIT** ***(Please note-*** even ***if*** the ***team member*** only ***attended for part of the audit and/or*** when there have been ***0 NC***		
SIGNED	NAME	POSITION
	Valeria B. Hidalgo	Lead Auditor

AUDIT DAY *(mark with * if remote)*	**DATE**	**START TIME** (to nearest 5 minutes)
DAY 1	**2021-06-30**	**9:00**
DAY 2	**2021-07-01**	**9:30**
DAY 3		
DAY 4		

AUDITED SITE ACCEPTANCE OF NON-CONFORMANCES & AUDITOR ATTENDA **If non-conformities cannot be corrected within 28 days the audit will be considered as failed, unless a p**		
SIGNED	NAME	POSITION

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

Add a * for any non-conformity raised on a remote audit

To be completed by the Lead Auditor				TO BE COMPLETED B	
Grade	**Number**	**Requirement Ref**	**Details of the non-conformity identified**	**Corrective action taken** What was done to immediately close the non-conformity?	**Proposed preventative action plan to prevent recurrence** What additional actions will be take during the next 12 months to ensur the non-conformity does not occu again?
my	1	2.5.1	The stage of fumigation with aluminum phosphide to the finished product has not been documented	The current flowchart was modified, the fumigation of the finished product was included as part of the process, as it is routinely carried out.	Future revisions to the Flowchart will be handled by the safety leader along with the production supervisor for documentation. The verification of the same will b carried out with the entire safety team together both in documentary way and in situ In this way it will be documented between two people to avoid omissions and will be submitted during the documentary and on-site verification to the review of the entire team as a whole.
my	2	2.9.1	Critical limits: no clear guidelines for the definition of critical limits of the critical control point have been documented	The critical boundaries of each checkpoint were redefined, measurable with clear guidelines.	The definition of any limit or specification that is implemented or modified, wil be with clear, concise and specific wording giving examples in the cases that are necessary, so as not to generate doubts when deciding whether a paramete is met or not.

my	3	2.10.2	No verification activities for CCP have been documented; the documented verification activities are the same as for monitoring and with equal frequency.	Verification frequencies and verification actions were reviewed in order to take timely action if necessary. New Version of each critical control point identification form.	The monitoring actions will b clearly differentiated from the verification actions, thus controlling that the implemented system ensures the desired results with an effective method in a timely manner to act and avoid deviations from the process.
my	4	2.9.2	Validation of Critical Control Point 1 has not been documented	Validation was documented in report format with the results of microbiological analyses of finished product, including the last years.	Any validation carried out of process stages will be documented under the REG Format No. 31 of the current version. Annually it will be

					verified that the validation of all PCCs is updated and documented.
my	5	3.4.1	The risk assessment to determine audit frequency throughout the year has not been documented. It is evident that, although internal audits are carried out, the programming documented in Reg 46 Rev 02 is not respected.	Included in the Risk Matrix is the evaluation to determine frequency of audits of the different itemsrequired.	From the date, with full implementation of the SGIA that complies with BRCGS, the need to modify the frequency of the Audit Plan will be evaluated annually, aiming at the quality and safety of the management system.
my	6	3.5.1.3	Although the site has implemented a continuous monitoring system of performance evaluation of the raw material supplier that includes visits to the farms to evaluate that the phytosanitary applications are carried out and the pertinent tasks are carried out; a procedure that defines the activities being performed has not been documented.	PO No. 46 V02 Commercial Management was modified, which included frequency and items to be reported quarterly on the state of raw material to be received in the plant.	Any input, raw material or product that enters the plant to be part of the process, must be included and reache by the plant SGIA, documenting it as appropriate.
my	7	4.10.3.3	While the site has documented a Foreign Material Equipment Control procedure PO No. 28 Rev.08; control of equipment sensitivity has not been	All the product produced during the days 28, 29 and 30/06/2021 was identified as Non-Conforming Product. The parameters of the Metal Detector equipment were	OP N°28 is modified. Corrective actions are proposed for cases in which the team detects false positives. It includes the verification of the working

			included in the operation; during the tour of the facilities it was verified that the sensitivity in which the metal detector was working was lower than that established in the annual calibration certificate of the equipment.	restored, according to calibration and all the boxes produced were reprocessed at this stage. The corresponding deviation N° 54 was generated	conditions of the Metal Detector equipment. The personnel affected by the stage are reconsidered (Production Supervisor, Quality Management Personnel and Operators of DM and PCC Equipment N° 04)
my	8	4.11.8.2	The undertaking shall document the corrective measures to be taken where the results of the surveillance indicate that a control limit has not been met or that there is an upward trend in positives.	ERW No. 58 Environmental Monitoring was revised and modified, including the actions to be followed in cases where values are obtained out of specification.	In all cases in which the Company applies a new control or monitoring, it must also document corrective measures for the results outside the stipulated acceptance criteria.
my	9	4.14.2	Risk assessment for application frequency determination has not been documented	The supplier was asked to provide the documentation corresponding to the diagnosis and risk analysis carried out for the location of the monitoring stations and the frequency of applications of the current year.	In the Annual Review corresponding to Integrated Pest Management, the annu report of the supplier,its diagnosis will be verified and controlled against the currentprocedure, and the approved working conditions

					for the following year will be defined and recorded in the minutes of the meeting.
my	10	5.3.1	The labelling requirements of all countries in which the product is marketed are not documented.	The ERW No. 56 V01 Regulatory Matrix was completed with the requirements of all the countries to which the company currently markets.	With each sale madeto a new country, the regulations contemplated by that country will be reviewed and included in the Register of Regulatory Matrix.
my	11	5.6.1.1	The methods and limits specified for each determination have not been documented in the Analysis Program	The analytical methods and critical limits of the scheduled analyses were documented in the REG Register No. 68	By including analytical methods and acceptance limits in the same External Analysis Schedule record, each time an analysis is

				Schedule of External Analysis.	required, this matrix will allow anyone in the organization to control the results receivedagainst the specification to be met.
My	12	6.2.3	Labeling control: there is not enough evidence to show that the labeling control is carried out at the beginning, during and at the end of packaging	The Label Use record was modified to leave data of the labeling process with controls at the beginning, middle and end of both the labeling and the product and the final box.	It will be verified by Quality Control, during the process pasting labels on finished product the correspondence with Lot, NIT of boxes and quantities.
my	13	7.4.3	The site has not hired a company to wash staff clothes	A laundry service (Company 5aSec) was hired after a reconnaissance and audit visit of the site. Supplier agreement was signed.	To avoid any risk of unintentional contamination improper handling, the company will take care of the uniform washing with a contracted service that ensures controlled handling conditions. The supplier is included in the Audit Plan an Supplier Evaluation.

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

BRC GLOBAL STANDARDS AUDIT RECORD AND CORRECTIVE ACTION REQUEST

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As your certification body, we will add your full audit report document plus your certificate itself to the Directory as a
decision has been made.
The Directory will notify you by email as soon as your audit report is available. You can then log in to the Directory to
document.
The Directory also archives all previous audit documents added since 2008.
Your certificate details will be automatically listed on a publicly accessible Directory. If you wish to have your certifica
us.
We are responsible for maintaining your site name, address, certification content, dates and status.

Site code
Each of your audited sites is allocated a unique seven-digit reference number known as a site code which can be fou
site code is site-specific and remains the same for each audit conducted there, regardless of auditing certification bo
for any certificated site on the Directory by adding the site code to the Site Code search field. If no results are return
authenticity.

Audit sharing
The BRCGS Directory allows you to share your audit documents with customers. This includes retailers, manufactur
specifiers. As the audit owner, you can create or cancel sharing at any time. All sharing changes take immediate eff
will be able to access your full current, archived and future audit documents (as they become available) without any

Your suppliers can also share their audit with you on the Directory.
You will be able to access their full audit report and certificate data. You will be instantly notified if their certification e
shared with you on the Directory cannot be edited by the audit owner. As such, audits obtained via the Directory can
authenticated.

Supplier approval best practice
To ensure you're receiving authentic and up-to-date certification data, BRCGS recommends you ask your external B
with you via the Directory. If you do still accept audit documents via email, authenticate document content via brcdire
to access shared audits, and share your own, is available in the Information area of the Directory.
The Directory also provides you with a reporting tool, allowing you to export and assess audit data in Microsoft Exce

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publications, webinars, case studies, white papers and reports. It offers you the most convenient and flexible way to

BRCGS Compliance integrity programme

Certification body star rating
BRCGS assess compliance of your certification body to BRCGS contractual requirements and feedback into a five-s
months. This rating reflects the overall management of the BRCGS certification scheme by the certification body he
audit.

Feedback
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- A survey will be sent (via enquiries@brcgs.com) following your audit to get your feedback on our performan
- For complaints or appeals, in the first instance you should discuss with us as your certification body, howev
  complaints system, Tell BRCGS – tell.brcgs.com
- Issues at certificated sites may also be reported via Tell BRCGS.

Auditing the auditors - Ensuring consistent challenging audits
BRCGS audits your certification body via:

- auditing of head office process controls;
- accompanying an auditor to a site during a BRCGS audit to see how they work (a 'witness audit');
- sampling of certificated sites by visiting the site to review the details the auditor has recorded within the aud
  unannounced.

BRCGS Academy brcgs.com/training and **www.brcgs.com/events**
The BRCGS Academy is the central provider of training on the BRCGS Standards. BRCGS and their Approved Trai
to ensure sites and manufacturers have the very best information and training to apply the BRCGS Standards throug
BRCGS also runs a programme of events throughout the year to support your learning and development. Visit brcgs
find out more.

RNPA N° 18.010.103

CERTIFY THE AUTHORIZATION OF THE DENOMINATED PRODUCT

Transparent Blue printed high density polyethylene sheet (PEAD)

Brand: Packaging

Commercial or Fantasy name: Fruit and Vegetable container crystal bags

Packaging: 1000 – 1050 units

Processed by file N° 800-07683/19

Product owner: Empaque S.A.

Establishment site in: Av. De Circunvalación y Pedro Alvarez s/n Dpto. Capital, Provincia de San Juan

Elaborated by: Empaque S.A.

Registered in the National Registry of Establishment (R.N.E.) with certificate N° 18.002.002

Complying with the standards established by the Código Alimentario Argentino.

This product it's a Free Trade product in the whole country (Law 18.284, Decret 2126-71, Resolution by the Public Health Ministery 1516-77).

Suitable to be in contact with other food products.

Dependence: Public Health Ministery of San Juan

Place and Date: San Juan, April 06th of 2020.-

CERTIFICATE OF SUITABILITY OF PACKGING TO BE IN CONTACT WITH FOOD PRODUCTS

The General Direction of Control of the Food Industry of the Ministry of Industry, Commerce and Mining of the Province of Córdoba, by virtue of the powers conferred by National Law N° 18.284, Art 2°, its Regulatory Decree No. 2126/71, Annex II, Art. 2, and Provincial Law No. 5,313 and its Regulatory Decree No. 3,372 / 72, Art. 1

Certifies that:

The double wave corrugated cardboard container consists of kraft paper on the inner liner and white top paper on the outside with or without printing on the outer liner

Fabricated by the Establishment: CARTOCOR S.A. – Arroyito plant

Valid till 17/03/2022

Addressed in AV. MARCELINO BERNARDI 24 – ARROYITO – CORDOBA

Analysis Protocol N ° GHZ 01-17-8903

Issued by LENOR S.R.L.

and that is attached hereto.

IT IS SUITABLE TO BE IN CONTACT WITH FOODS WITH THE CHARACTERISTICS: SOLID DRY PRODUCTS - FOOD TYPE I, TYPE II, TYPE III A AND B, TYPE IV - TYPE VI - EXCEPT ALCOHOLICS

According to MERCOSUR Resolutions on packaging and CHAPTER IV of National Law No. 18,284

The present is extended to be presented to the corresponding authorities.

Certificate of Registration in the National Registry of Food Establishments

RNE 18000940

Please certify that the establishment of Agricola Taranto S.A. with legal address at Eusebio Zapata 0 - July 9 - San Juan has been registered and authorized by the health authority of the province of San Juan according to File No. 800-007264-2019, complying with the requirements established by National Law No. 18,284, its Regulatory Decrees, Argentine Food Code, Resolutions and Provisions in force.

Establishment in:

Calle Independencia Between Rawson and Divisoria - San Martin - San Juan to:

Storage Without Distribution of Vegetable Food.

Preparation of Vegetable Foods.

Expiration Date: January 30, 2025

San Juan, October 19, 2020

EIT N° 16 V06 - PROCESSED RAISINS PREMIUM ESPECIFICATION

DESCRIPTION, DEXPECTED USE AND SHELF LIFE: Dehydrated product of vegetable origin, composed of seedless raisins and high oleic vegetable oil (99.5% - 0.5%), packed in polyethylene bag and corrugated cardboard. The product is ready to be consumed and / or used as an ingredient for other products. Shelf life 18 months. Store at room temperature in a dry, cool and closed place.

1) ORGANOLEPTIC PROPERTIES	
Flavour: Typical raisins taste without any foreign taste.	
Color	
Sultanina/Arizul /Superior/Fiesta	Light Brown/Brown
Flame	Dark Brown /Black

2) FISICAL PROPERTIES	
Size*(count/100g)*	
Jumbo	50 - 150
Medium	150 - 300
Small	300-400
Extra Small	> 400
Roten (%)	Max. 0.01
Mould berries *(%)*	Max. 2
Damaged berries *(%)*	Max. 2
Undeveloped berries *(%)*	Max. 1
Pieces of stem, longh< 20 mm*(unit/box)*	Max. 2
Pieces of stem, longh> 20 mm*(unit/box)*	Max. 1
Capstems > 3 mm *(unit/box)*	Max.300
Insects	Absent
Foreign objects (Wood, glass, metal, plastic)	Absent
Stones (%)	Max. 0.001
Other vegetal objects (%)	Max. 0.01
Moisture *(%)*	Max. 18
Vegetable oil*(%)*	Max. 0.5

3) MICROBIOLOGICAL PROPERTIES	
Total Viable *(ufc/g)*	Max. 2.000
Coliforms*(ufc/g)*	Max. 10
Moulds*(ufc/g)*	Max. 1.000
Yeasts*(ufc/g)*	Max. 1.000
E. Coli*(g)*	Absent
Salmonella *(25g)*	Absent

4) CHEMICAL PROPERTIES	
Heavy metals	
Lead (Pb) (mg/kg)	Max 0.2
Cadmium (Cd) (mg/kg)	Max 0.05
Arsénic (As) (mg/kg)	Max 0.8
Copper (Cu) (mg/kg)	Max 10

Micotoxins	
Aflatoxin B1 (µg/kg)	Max 2
Total Aflatoxins B1,B2,G1,G2 (µg/kg)	Max 4
Ochratoxin A (µg/kg)	Max 10

5) DEFINITIONS OF TERMS

Damaged berries: Raisins affected by sunburn, scars, insect injury, mechanical injury, or other similar means which seriously affect the appearance, quality of the raisins.

Undeveloped berries: Extremely light berries that are lacking in sugary tissue indicating incomplete development, are reddish in color, are completely shriveled; have fine wrinkles on slightly larger units, and commonly referred to as worthless.

Stems: A portion of the branch or main stem.

Cap stems: Small woody stems exceeding 3 mm in length which attach the raisins to the branches of the bunch.

Moisture: The percentage by weight of the processed raisins, exclusive of branch and heavy stem material.

6) REFERENCE

Protocolo de Calidad Pasas de Uva Resolucion SAGPyA Nº 146/2006 – SAA 002 V05.

United States Standards for Grades of Processed Raisins – December 2016. (Table I USDA grade A).

7) VERSION

V00: First document

V01: Decrease values for Sizes, damaged berries and humidity. Heavy metals and micotoxins are included in especification.

V02: Decrease values for mould, damaged, undeveloped berries, stems and capstems.

V03: Aflatoxin B1 is included.

V04: Premium and Standard quality are defined.

V05: New document format

V06: New Arsenic value

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EIT N° 16 V 07 - ESPECIFICACION PRODUCTO TERMINADO PASAS DE UVA SIN SEMILLA CALIDAD PREMIUM	
DESCRIPCION, USO PREVISTO y VIDA UTIL: Producto deshidratado de origen vegetal, compuesto por pasas de uva sin semilla y aceite vegetal alto oleico (99,5% - 0,5%), envasado en bolsa de polietileno y carton corrugado. El producto está listo para ser consumido y/o usado como ingrediente para otros productos. Vida útil 18 meses. Conservar a temperatura ambiente en lugar seco, fresco y cerrado.	
Color	
Sabor: Natural o característico de la pasa de uva, libre de sabores extraños o fermentados.	
Color	
Sultanina/Arizul /Superior/Fiesta	Marron claro/castaño
Flame	Marron oscuro/negro

2) CARACTERISTICAS FISICAS	
Calibre(unidad/100g)	
Jumbo	50 - 150
Mediana	150 - 300
Chica	300-400
Extra Chica	> 400
Fermentado o podrido(%)	Max. 0.01
Enmohecido(%)	Max. 2
Granos dañados (%)	Max. 2
Granos vanos (%)	Max. 1
Partes de pedúnculo < 20 mm (unidad/caja)	Max. 2
Partes de pedúnculo > 20 mm (unidad/caja)	Max. 1
Unidades con pedicelo > 3 mm (unidad/caja)	Max.300
Insectos	Ausencia
Materia extraña (madera, vidrio, metal, plástico)	Ausencia
Piedras (%)	Max. 0.001
Materia extraña vegetal (%)	Max. 0.01
Humedad (%)	Max. 18
Aceite vegetal (%)	Max. 0.5

3) CARACTERISITICAS MICROBIOLOGICAS	
Aerobios mesófilos (ufc/g)	Max. 2.000
Coliformes totales (ufc/g)	Max. 10
Hongos (ufc/g)	Max. 1.000
Levaduras(ufc/g)	Max. 1.000
E. Coli (g)	Ausencia
Salmonella (25g)	Ausencia

4) CARACTERISTICAS QUIMICAS	
Metales pesados(*)	
Plomo (Pb) (mg/kg)	Max 0.2
Cadmio (Cd) (mg/kg)	Max 0.05
Arsenico (As) (mg/kg)	Max 0.8
Cobre (Cu) (mg/kg)	Max 10

Micotoxinas (*)	
Aflatoxina B1 (µg/kg)	Max 2
Total Aflatoxinas B1,B2,G1,G2 (µg/kg)	Max 4
Ocratoxina A (µg/kg)	Max 10

(*) Frecuencia anual

5) DEFINICION DE TERMINOS

Granos Dañados: Granos afectados por el sol, insectos, daños mecánicos, u otros similares que afecten seriamente la apariencia o calidad de las pasas.

Granos Vanos: Granos extremadamente livianos, escasos en concentración de azucares indicando desarrollo incompleto.

Pedúnculo: Una porción de la rama o del tallo principal.

Pedicelo: Tallos pequeños de longitud superior a 3 mm que unen la uva a la rama del racimo, y están o no adheridos a la pasa.

Humedad: Porcentaje de agua en peso de la pasa procesada.

6) REFERENCIAS

Protocolo de Calidad Pasas de Uva Resolucion SAGPyA Nº 146/2006 – SAA 002 V05.
United States Standards for Grades of Processed Raisins – December 2016. (Table I USDA grade A).

7) VERSION

V00: Primer documento
V01: Se disminuyen valores especificados para Calibre, granos dañados, vanos, humedad, se incluyen Metales Pesados, Micotoxinas.
V02: Se disminuye valores especificados para enmohecidos, dañados, pedicelos y palos.
V03: Se incluye especificación individual de Aflatoxina B1.
V04: Se define calidad Premium y Standard. Se incluye variedad Fiesta.
V05: Se cambia formato de documento.
V06: Se cambia valor Arsenic

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EIT N° 16 V07 - PROCESSED RAISINS SPECIFICATION PREMIUM QUALITY	
DESCRIPTION, DEXPECTED USE AND SHELF LIFE: Dehydrated product of vegetable origin, composed of seedless raisins and high oleic vegetable oil (99.5% - 0.5%), packed in polyethylene bag and corrugated cardboard. The product is ready to be consumed and / or used as an ingredient for other products. Shelf life 18 months. Store at room temperature in a dry, cool and closed place.	
1) ORGANOLEPTIC PROPERTIES	
Flavour: Typical raisins taste without any foreign taste.	
Color	
Sultanina/Arizul /Superior/Fiesta	Light Brown/Brown
Flame	Dark Brown /Black

2) FISICAL PROPERTIES	
Size*(count/100g)*	
Jumbo	50 - 150
Medium	150 - 300
Small	300-400
Extra Small	> 400
Roten (%)	Max. 0.01
Mould berries *(%)*	Max. 2
Damaged berries *(%)*	Max. 2
Undeveloped berries *(%)*	Max. 1
Pieces of stem, longh< 20 mm*(unit/box)*	Max. 2
Pieces of stem, longh> 20 mm*(unit/box)*	Max. 1
Capstems > 3 mm *(unit/box)*	Max.300
Insects	Absent
Foreign objects (Wood, glass, metal, plastic)	Absent
Stones (%)	Max. 0.001
Other vegetal objects (%)	Max. 0.01
Moisture *(%)*	Max. 18
Vegetable oil*(%)*	Max. 0.5

3) MICROBIOLOGICAL PROPERTIES	
Total Viable *(ufc/g)*	Max. 2.000
Coliforms*(ufc/g)*	Max. 10
Moulds*(ufc/g)*	Max. 1.000
Yeasts*(ufc/g)*	Max. 1.000
E. Coli*(g)*	Absent
Salmonella *(25g)*	Absent

4) CHEMICAL PROPERTIES	
Heavy metals (*)	
Lead (Pb) (mg/kg)	Max 0.2
Cadmium (Cd) (mg/kg)	Max 0.05
Arsénic (As) (mg/kg)	Max 0.8
Copper (Cu) (mg/kg)	Max 10

Micotoxins (*)	
Aflatoxin B1 (µg/kg)	Max 2
Total Aflatoxins B1,B2,G1,G2 (µg/kg)	Max 4
Ochratoxin A (µg/kg)	Max 10

(*) Annualy

5) DEFINITIONS OF TERMS

Damaged berries: Raisins affected by sunburn, scars, insect injury, mechanical injury, or other similar means which seriously affect the appearance, quality of the raisins.

Undeveloped berries: Extremely light berries that are lacking in sugary tissue indicating incomplete development, are reddish in color, are completely shriveled; have fine wrinkles on slightly larger units, and commonly referred to as worthless.

Stems: A portion of the branch or main stem.

Cap stems: Small woody stems exceeding 3 mm in length which attach the raisins to the branches of the bunch.

Moisture: The percentage by weight of the processed raisins, exclusive of branch and heavy stem material.

6) REFERENCE

Protocolo de Calidad Pasas de Uva Resolucion SAGPyA Nº 146/2006 – SAA 002 V05.
United States Standards for Grades of Processed Raisins – December 2016. (Table I USDA grade A).

7) VERSION

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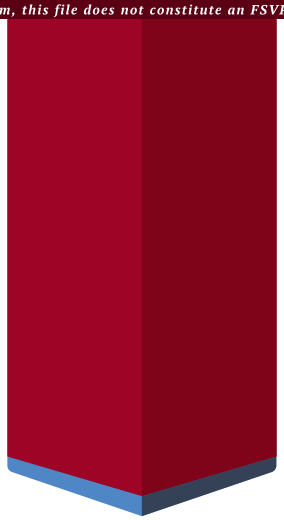
V02: Decrease values for mould, damaged, undeveloped berries, stems and capstems.
V03: Aflatoxin B1 is included.
V04: Premium and Standard quality are defined.
V05: New document format
V06: New Arsenic value

MICROBIOLOGICAL RESULTS 2021

Date Analysis Report	lot	Total aerobic bacteria cfu/g	Total coliform bacteria cfu/g	fungi cfu/g	Yeasts cfu/g	Escherichia coli 1 g	Salmonella 25 g	humidity (%)	feedback
19/4/2021	**FL-2113**	< 10	< 10	200	100	absence	absence	15.90%	
22/4/2021	**FI-2114**	100	< 10	300	100	absence	absence	16.07%	
27/4/2021	**FL-2115**	400	< 10	500	< 10	absence	absence	17%	
5/5/2021	**FL-2116**	500	< 10	400	< 10	absence	absence	16%	

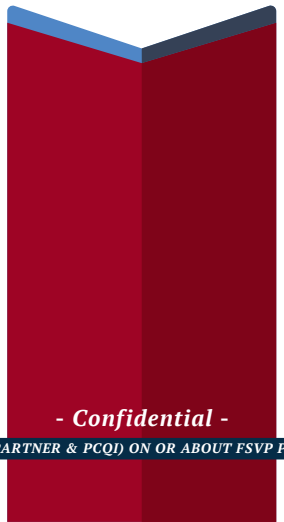


SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP



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OVERVIEW *of* REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States *(U.S.)* representative, United Safety Agents LLC's *(USA)* FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards *(Preventive Controls Rule, Produce Safety Rule, etc.)*.

To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to **info@unitedsafetyagents.com**

Method Two: upload completed questionnaire to USA's **ShareFile**

CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.

GENERAL INFORMATION

Company Name: Agricola Taranto S.A. Today's Date: 20-04-2021

Factory Address: Calle Independencia y Rawson s/n

City: San Martin Province: San Juan Country: Argentina

Office Address: Calle Independencia y Rawson s/n

City: San Martin Province: San Juan Country: Argentina

FDA Registration No.: 15051271968 DUNS No.:

FDA Establishment Id.: Phone No.: .54 0264 4293987

QC/QA's Name: Natacha Ahumada E-mail: calidadpasas@taranto.com.ar

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

☒ Manufacturer *(Raw Material)*	☒ Processor	☐ Packer	☐ Re-Packer
☒ Manufacturer *(Finished Product)*	☐ Distributor	☐ Shipper	☐ Warehouse
☐ Importer *(US-based)*	☐ Exporter *(Non US-based)*	☐ Broker	☐ *Other*

RESPONSIBILIE *for* HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

Is your factory/facility responsible for controlling Biological Hazards?	☒ Yes	☐ No
Is your factory/facility responsible for controlling Chemical Hazards?	☒ Yes	☐ No
Is your factory/facility responsible for controlling Physical Hazards?	☒ Yes	☐ No
Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility?	☒ Yes	☐ No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Seeless Raisins Product No.: Thompson

No. 02, Product Name: Product No.:

No. 03, Product Name: Product No.:

No. 04, Product Name: Product No.:

No. 05, Product Name: Product No.:

No. 06, Product Name: Product No.:

Resources FDA Product Codes and Product Code Builder

FDA–IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

☐ Bacillus cereus	☐ Clostridium botulinum	☐ C. perfringens	☐ Brucella spp.
☐ Campylobacter spp.	☒ Pathogenic E. coli	☒ Salmonella spp.	☐ S. aureus
☐ L. monocytogenes	☐ Trichinella spiralis	☐ Giardia lamblia	☐ Shigella spp.

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. *Please be as detailed as possible. Include time/temperature, chemical names, or any other information.*

- ☐ **Heat**
- ☒ **Chemical**
- ☐ **CGMPs**
- ☐ **Testing**
- ☒ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

Raisins are washed with drinking water chlorinated with sodium hypochlorite, (concentration 50 ppm) and then centrifuged

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Category: Dried / Dehydrated
Category No.: 7.
Subcategory: Dried Fruits
Storage: Shelf-Stable

FREQUENCY *of* CONTROL VALIDATION

The chlorine concentration in the wash water is controlled every 2 hours during the process and the product is microbiologically analyzed in each batch produced.

FDA–IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

☐ Drug residues	☐ Heavy metals	☐ Industrial chemicals	☒ Pesticides
☒ Mycotoxins/Toxins	☐ Radiological	☐ Unapproved colors & additives	☐ Other

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. *Please be as detailed as possible.*

☒ **CGMPs**

☒ **Testing**

☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

We work on farms and drying facilities with a controlled fumigation plan. Mycotoxin analysis is done on each variety of raisins.

FREQUENCY *of* CONTROL VALIDATION

Anually for each variety unless a different client request.

FDA–IDENTIFIED ENVIROMENTAL/PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- ☒ Recontamination with environmental pathogens.
- ☐ Bacterial growth and/or toxin formation due to lack of time / temperature control.
- ☐ Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- ☐ Bacterial pathogen survival of a lethal treatment.
- ☐ Recontamination due to lack of container integrity.
- ☐ Bacterial growth and/or toxin formation due to poor formulation control.

Resources — Appendix 1 — Description *of* Hazard — Bad Bug Book

CRITICAL CONTROLS *for* ENVIROMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. *Be as detailed as possible.*

- ☐ **Heat**
- ☐ **Chemical**
- ☒ **CGMPs**
- ☒ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

There is a plan for environmental monitoring of areas and swapping of equipment and hands.

FREQUENCY *of* CONTROL VALIDATION

Anual.

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FDA–IDENTIFIED PHYSICAL HAZARDS

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

☐ Metal	☐ Glass	☐ Extraneous Matter	☐ Plastics
☒ Stones	☒ Wood	☒ Natural Component of Food	☐ Other

Resources — Appendix 1 — Description *of* Hazard — Bad Bug Book

CRITICAL CONTROLS *for* PHYSICAL HAZARDS

Select and describe the method(s) by which Physical Hazard(s) are controlled. *Please be as detailed as possible.*

- ☒ **CGMPs**
- ☐ **Testing**
- ☐ **Raw Material Inspection**
- ☐ **Filter**
- ☐ **Screen**
- ☒ **Metal Detector** *see below*
- ☒ **Magnet**
- ☐ **X-Ray**
- ☐ **Radar**
- ☒ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

The process line has magnets, aspirator cleaners, stone traps, laser equipment and metal detectors to avoid physical contaminants in the product.

FREQUENCY *of* CONTROL VALIDATION

complete catch.

Metal detection standards

Ferrous: 2.80 mm

Non-Ferrous: 3.50 mm

Stainless Steel: 3.50 mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component *or* Ingredient	Present in *product?*	Present on *same equipment?*	Present in *same facility?*
Peanuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Tree Nuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Milk *or* Milk Derivatives	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Egg *or* Egg Products	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Fish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Shellfish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Soy	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Gluten	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Wheat	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Celery	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sesame	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Mustard	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sulfates	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Monosodium Glutamate	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Colorings	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Aflatoxins	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
ALL ALLERGENS	☒ **Absent**	☒ **Absent**	☒ **Absent**

DESCRIPTION *of* ALLERGENIC CONTROLS

Allergen-free letter from suppliers. Application of operative procedures in plant for manipulators.

ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? ☐ Yes ☒ No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? _____

If No; 1. Does the site have a documented quality manual? ☒ Yes ☐ No

2. Does the site undergo internal hygiene audits? ☒ Yes ☐ No

3. Does the site undergo quality system audits? ☒ Yes ☐ No

4. Does the site undergo process audits? ☒ Yes ☐ No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? ☒ Yes ☐ No

Does the site have a designated hygiene team? ☒ Yes ☐ No

Are all cleaning staff formally trained? ☒ Yes ☐ No

Do the cleaning schedules include: Chemicals used? ☒ Yes ☐ No

Concentration levels? ☒ Yes ☐ No

Dilution method? ☒ Yes ☐ No

Please list the chemical type(s) used on all food contact lines and surfaces:

Detergent and benzalkonium chloride.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? ☒ Yes ☐ No

In-house hygiene training? ☒ Yes ☐ No

Accredited hygiene training? ☐ Yes ☒ No

Training level certification obtained: _____

Are staff issued protective clothing? ☒ Yes ☐ No

Are operatives required to cover head/facial hair within the processing/manufacturing area? ☒ Yes ☐ No

Are adequate toilet and hand washing facilities provided? ☒ Yes ☐ No

Are hand washing/swabbing validation checks carried out? ☒ Yes ☐ No

What is the total number of staff employed on site? 11

Claudio Innocenti

PEST CONTROL

Is a pest control contractor employed? ☑ Yes ☐ No

If yes, please provide: Name of contractor used: CRISA S.A.

Number of yearly visits: 24

If no, by what means is pest prevention carried out? _____

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? ☑ Yes ☐ No

Has a hazard analysis study been completed for each site operation? ☑ Yes ☐ No

Does the business have a trained & certified in-house HACCP team? ☑ Yes ☐ No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? ☑ Yes ☐ No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? ☑ Yes ☐ No

Does the HACCP system include the following:

- Sieving of ingredients? ☑ Yes ☐ No
- Sieving of finished products? ☑ Yes ☐ No
- Glass & hard plastic breakage procedure? ☑ Yes ☐ No
- Metal detection of final product? ☑ Yes ☐ No
- Magnets within the mixing & filling stages? ☐ Yes ☑ No

Do you use blue metal detectable plasters in the manufacturing/processing areas? ☐ Yes ☑ No

Please detail any other prevention systems used on-site: Laser detector

Has a full threat assessment of your supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: Controlled by HACCP Plan

Has a full product vulnerability assessment within the supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: Controlled by HACCP Plan

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? ☑ Yes ☐ No

If yes, please give details of traceability codes on the final packaging: Year / Week / Day / Variety / Caliber / '

RAW MATERIAL

Are materials used by your company sourced from approved suppliers? ☑ Yes ☐ No

Are certificates of conformance/analysis received for all raw ingredients? ☑ Yes ☐ No

Are raw materials positively released before use? ☑ Yes ☐ No

Please describe your supplier approval system:

We have a supplier selection and evaluation system. There is also a supplier audit plan.

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? ☑ Yes ☐ No

Are reference samples from finished / packed products retained? ☑ Yes ☐ No

Are finished products submitted to an **17025:2005** accredited laboratory for validation purposes? ☐ Yes ☑ No

If yes, please give details of the testing routines conducted:

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? ☑ Yes ☐ No

Please describe your customer complaint procedure.

All complaints must be recorded and investigated and the results of the investigation of the problem will also be recorded, provided the necessary information is available.The Safety Leader is responsible for taking the appropriate action effectively according to the severity. Likewise, he will perform an analysis and follow-up on the trend or occurrence of the claim / rejection problem.The causes will be analyzed through REG No. 51 Management of

RECALL / IMPORT ALERT /FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? ☐ Yes ☑ No

If yes, please describe fully.

CERTIFICATION

I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

☐ < ***CONFIRM CERTIFICATION*** *- Required*

Representative's Name: Amilcar Perez Tinto

Title: Manager Director

Today's Date: 4/20/21

PROVINCIA DE SAN JUAN

SIFeGA

Sistema de Información Federal para la Gestión del Control de los Alimentos

Certificado de Inscripción en el Registro Nacional de Establecimientos Alimenticios

RNE 18000940

Certifícase que el establecimiento de Agricola Taranto S.A con domicilio legal en Eusebio Zapata 0 - 9 de Julio - San Juan ha sido inscripto y habilitado por la autoridad sanitaria de la provincia de San Juan según Expediente N° 800-007264-2019 cumpliendo con los requisitos establecidos por la Ley Nacional N° 18.284, sus Decretos Reglamentarios, Código Alimentario Argentino, Resoluciones y Disposiciones vigentes.

Establecimiento en:

Calle Independencia Entre Rawson y Divisoria - San Martin - San Juan para:
Almacenamiento Sin Distribucion de Alimentos Vegetales.
Elaboracion de Alimentos Vegetales.

Fecha de Vencimiento, 30 de Enero de 2025

San Juan, 19 de Octubre de 2020

Lic. RAÚL EMILIO TOMBA
JEFE DIVISIÓN ALIMENTOS
MINISTERIO DE SALUD PÚBLICA
SAN JUAN

Dr. ROQUE ELIZONDO
JEFE DPTO. MEDICINA SANITARIA
MINISTERIO DE SALUD PUBLICA
SAN JUAN

FDA U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Date:01/06/2021 16:09:38

Created Date
2021-01-06 09:36:11.0

Created by
agr57875

Registration Expiration Date
2022-12-31

Registration Renewed Date

Last Updated
2021-01-06

Registration Status Reason
Pending UFI Confirmation

Registration Status
VALID

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?

○ Yes ◉ No

Are you a broker, distributor, importer/filer?

◉ Yes ○ No

Do you take physical possession of the food?

◉ Yes ○ No

Section 1: Type of Registration

Facility Location: **Foreign Registration**

UPDATE OF REGISTRATION INFORMATION:

Registration Number: **15051271968** Pin No **CdEj5703**

Are you the new owner of a previously registered facility?

○ Yes ◉ No

Previous Owner's Title:

Previous Owner's Name:

Previous Owner's Registration Number:

Section 2: Facility Name/Address Information

Facility Name
AGRICOLA TARANTO S.A.

Telephone Number
054 264 4293987

Facility Name Suffix
Company

Fax Number
054 264 4293987

Facility Street Address, Line 1
INDEPENDENCIA S/N

E-Mail Address
agricola@taranto.com.ar

Facility Street Address, Line 2

Unique Facility Identifier (UFI)
975348350

City
SAN MARTIN

State/Province/Territory
San Juan

Zip Code (Postal Code)

5400

Country/Area

ARGENTINA

Section 3: Preferred Mailing Address Information

Complete this section if different from Section 2 Facility Name/Address Information (OPTIONAL)

Is the preferred mailing address the same as the facility address (Section 2)? No

Name

Agricola Taranto SA

Address, Line 1

EUSEBIO ZAPATA 0

Address, Line 2

City

9 de julio

State/Province/Territory

Zip Code (Postal Code)

5400

Country/Area

ARGENTINA

Telephone Number

054

Fax Number

E-Mail Address

Section 4: Parent Company Name/Address Information

(If applicable and if different from Sections 2 and 3). If information is the same as another section, check which section:

○ Same as Facility Address (Section 2)

◉ Same as Preferred Mailing Address (Section 3)

○ None of the above

Company Name

Agricola Taranto SA

Company Name Suffix

Address, Line 1

EUSEBIO ZAPATA 0

Address, Line 2

City

9 de julio

State/Province/Territory

Zip Code (Postal Code)

5400

Country/Area

ARGENTINA

Telephone Number

054 264 4293900

Fax Number

E-Mail Address

FDA U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Section 5: Facility Emergency Contact Information

If information is the same as another section, check which section:

- (●) Same as Facility Address (Section 2)
- ( ) Same as U.S. Agent Information (Section 7)
- ( ) None of the above

Individual's Title (Optional)

Individual's Name (Optional)

Individual's Middle Name (Optional)

Individual's Last Name (Optional)

Emergency Contact Phone
054 264 4293987

E-Mail Address
agricola@taranto.com.ar

Job Title (Optional)

Section 6: Trade Names

(If this facility uses trade names other than that listed in Section 2 above, list them below (e.g., "Also doing business as," "Facility also known as"))

Are there alternate trade names used by your facility in addition to the name provided in **Section 2: Facility Name/Address Information?**

- (●) Yes
- ( ) No

Alternate Trade Name #1: **TARANTO**

Alternate Trade Name #2: **NATURALAR**

Section 7: United States Agent

(To be completed by facilities located outside any state or territory of the United States, District of Columbia, or The Commonwealth of Puerto Rico)

Name
NATURALAR FRESH INC

Address, Line 1
137 E Baffert Dr

Address, Line 2

E-Mail Address
alfredo@naturalarfresh.com

Telephone Number
520 2811929

Emergency Contact Phone
520 2811929

City
Nogales

State/Province/Territory
Arizona

Zip Code (Postal Code)
85621

Country/Area
UNITED STATES

Section 8: Seasonal Facility Dates of Operation (Optional)

Give the approximate dates that your facility is open for business, if its operations are on a seasonal basis (Optional).

Harvest 1

Start Month
March

End Month
December

Harvest 2

Start Month | End Month

Section 9: General Product Categories - Human/Animal/Both

☑ Food for Human Consumption	☐ Food for Animal Consumption

Section 9a: General Product Categories - Food for Human Consumption; and Type of Activity Conducted at the Facility

To be completed by all food facilities. Please see instructions for further examples. IF NONE OF THE MANDATORY CATEGORIES BELOW APPLY, SELECT BOX 37	Ambient Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks, grain elevators)	Refrigerated Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks)	Frozen Food Storage Warehouse / Holding Facility (e.g., storage facilities)	Acidified Food Processor	Low-Acid Food Processor	Interstate Conveyance Caterer / Catering Point	Contract Sterilizer	Labeler / Relabeler	Manufacturer / Processor	Packer / Repacker	Salvage Operator (Reconditioner)	Farm Mixed-Type Facility	Other Activity Conducted (Please Specify)
17.FRUIT AND FRUIT PRODUCTS[21 CFR 170.3 (n) (16), (27), (28), (35), (43)]													
c.Other Fruit and Fruit Products	☑	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐

Section 10: Owner, Operator, or Agent-in-Charge Information

Provide the following information, if different from all other sections on the form. If information is the same as another section of the form, check which section:

If information is the same as Section 2, check the box:

◉ Section 2 - Facility Address Information

○ Section 3 - Preferred Mailing Address Information

○ Section 4 - Parent Company Address Information

○ Section 7 - US Agent Address Information

○ None of the above

Name of Entity or Individual Who is the Owner, Operator, or Agent-in-Charge: AGRICOLA TARANTO S.A

Address, Line 1
INDEPENDENCIA S/N

Address, Line 2

City
SAN MARTIN

State/Province/Territory
San Juan

Zip Code (Postal Code)
5400

Telephone Number
054 264 4293987

Fax Number
054 264 4293987

E-Mail Address
agricola@taranto.com.ar

Country/Area

ARGENTINA

Section 11: Inspection Statement

☑FDA will be permitted to inspect the facility at the time and in the manner permitted by the Federal Food, Drug, and Cosmetic Act.

Section 12: Certification Statement

The owner, operator, or agent-in-charge of the facility, or an individual authorized by the owner, operator, or agent-in-charge of the facility, must submit this form. By submitting this form to FDA, or by authorizing an individual to submit this form to FDA, the owner, operator, or agent-in-charge of the facility certifies that the above information is true and accurate. An individual (other than the owner, operator or agent-in-charge of the facility) who submits the form to the FDA also certifies that the above information submitted is true and accurate and that he/she is authorized to submit the registration on the facility's behalf. An individual authorized by the owner, operator, or agent-in-charge must below identify by name the individual who authorized submission of the registration. Under 18 U.S.C 1001, anyone who makes a materially false, fictitious, or fraudulent statement to the U.S. Government is subject to criminal penalties.

NAME OF PERSON SUBMITTING THIS REGISTRATION FORM: AMILCAR PEREZ

CHECK ONE BOX

◉A. INDIVIDUAL ASSOCIATED WITH THE INFORMATION IN SECTION 10 (STOP HERE, FORM IS COMPLETED)

○B. ANOTHER AUTHORIZED INDIVIDUAL

Address Information for the Authorizing Individual:

Individual's Name
-N/A-

Address, Line 1
-N/A-

Address, Line 2
-N/A-

City
-N/A-

State/Province/Territory
-N/A-

Zip Code (Postal Code)
-N/A-

Country/Area
-N/A-

Telephone Number
-N/A-

Fax Number
-N/A-

E-Mail Address
-N/A-

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3014914032	AGRICOLA TARANTO S.A.	Independencia S/N, San Martin, AR-J, 5400, AR	Independencia S/N, San Martin, AR-J, 5400, AR

Firm/Supplier Evaluation Resources

The FDA firm and supplier database available on this site includes data associated with inspections classification, inspections citations, compliance actions, recalls, and imports.

Search by Firm Name or FEI Number Help

3014914032

No data found

Three FDA FSMA rules (Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals (https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-foreign-supplier-verification-programs-fsvp-importers-food-humans-and-animals); Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-human-food); and Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals (https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-animal-food)) require that importers and facilities perform certain risk-based activities to verify that their suppliers are meeting applicable U.S. food safety standards. Under these rules, you must evaluate, among other things, the applicable FDA food safety regulations and information relevant to the supplier's compliance with those regulations, including whether the supplier is the subject of an FDA warning letter, import alert, or other FDA compliance action related to food safety, and document the evaluation.

Below is a list of publicly available resources that can be used to meet the requirement set out in these regulations as well as information on their use:

Collapse All | Expand All

- **Warning Letters**
- **Import Alerts**
- **Recalls**
- **Import Refusals**
- **Inspection Classifications**
- **Other Compliance Resources**

Contact

Questions and comments pertaining to the FDA Data Dashboard and source data may be directed by email to: **FDADataDashboard@fda.hhs.gov** (mailto:FDADataDashboard@fda.hhs.gov)

Dashboard Home (../index.htm)

Compliance Dashboards (../cd/index.htm)

Inspections (../cd/inspections.htm)

Compliance Actions (../cd/complianceactions.htm)

Recalls (../cd/recalls.htm)

Imports Summary (../cd/impsummary.htm)

Import Refusals

FSMA Data Search (index.htm)

Firm/Supplier Evaluation Resources (fser.htm)

Approved VQIP Importers (vqip.htm)

TPP Participants (tpp.htm)

Resources

How to Use the Dashboard (../howto.htm)

Glossary (../glossary.htm)

API (../api/index.htm)

Notifications (../notifications.htm

Contact Us (../contact.htm)

(../cd/imprefusals.htm)

Imports
Entry
(../cd/impentry.htm)

Language Assistance Available: Español
(https://www.fda.gov/about-fda/about-website/language-assistance-services#spanish) | 繁體中文
(https://www.fda.gov/about-fda/about-website/language-assistance-services#chinese) | Tiếng Việt
(https://www.fda.gov/about-fda/about-website/language-assistance-services#vietnamese) | 한국어
(https://www.fda.gov/about-fda/about-website/language-assistance-services#korean) | Tagalog
(https://www.fda.gov/about-fda/about-website/language-assistance-services#tagalog) | Русский
(https://www.fda.gov/about-fda/about-website/language-assistance-services#russian) | العربية
(https://www.fda.gov/about-fda/about-website/language-assistance-services#arabic) | Kreyòl Ayisyen
(https://www.fda.gov/about-fda/about-website/language-assistance-services#creole) | Français
(https://www.fda.gov/about-fda/about-website/language-assistance-services#french) | Polski
(https://www.fda.gov/about-fda/about-website/language-assistance-services#polish) | Português
(https://www.fda.gov/about-fda/about-website/language-assistance-services#portuguese) | Italiano
(https://www.fda.gov/about-fda/about-website/language-assistance-services#italian) | Deutsch
(https://www.fda.gov/about-fda/about-website/language-assistance-services#german) | 日本語
(https://www.fda.gov/about-fda/about-website/language-assistance-services#japanese) | فارسی
(https://www.fda.gov/about-fda/about-website/language-assistance-services#farsi) | English
(https://www.fda.gov/about-fda/about-website/language-assistance-services#english)

Accessibility (https://www.fda.gov/about-fda/about-website/fda-accessibility) | Careers (https://www.fda.gov/about-fda/jobs-and-training-fda) | FDA Basics (https://www.fda.gov/about-fda/transparency/fda-basics) | FOIA (https://www.fda.gov/regulatory-information/freedom-information) | No FEAR Act (https://www.fda.gov/about-fda/jobs-and-training-fda/no-fear-act) | Nondiscrimination (https://www.fda.gov/about-fda/about-website/fda-nondiscrimination-notice) | Website Policies (https://www.fda.gov/about-fda/about-website/policies)